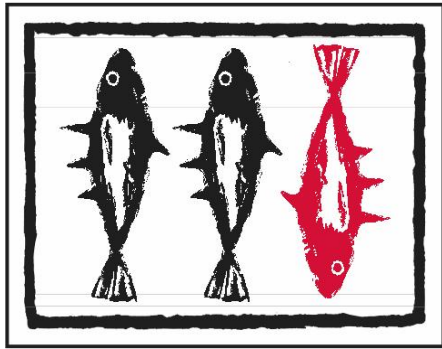


HEARTLAND



2005 HEARTLAND STICKLEBACK *red*

Winemaker: Ben Glaetzer

Varieties: 44% Cabernet Sauvignon, 29% Shiraz & 27% Grenache

Region: South Australia

2005 Harvest: The 2005 vintage provided us with a set of challenging yet fulfilling conditions. Low bunch counts meant for a below average crop, the result of which being highly concentrated fruit. A mild growing season and a slightly warm vintage allowed relatively consistent rate of ripening throughout all varieties in the Langhorne Creek and Limestone Coast districts. From a Heartland point of view this meant that we were able to attain full concentration of flavour early in the season and therefore avoid high alcohol levels. At this stage of development the 2005 wines are showing more intense dark berry fruit than their 2004 counterparts and also show slightly elevated tannin levels. In terms of approachability this means the 2005 wines will show more levels of upfront fruit.

Vinification: Each batch was fermented on skins for 5 days before pressing. It underwent Malolactic fermentation in 3 and 4 year old oak barrels. All ferments were kept cool to enhance the aromatics and to keep the tannins soft and un-obtrusive. The blend shows attractive, lively berry fruit flavours and a soft, supple palate.

Tasting notes: A bright ruby red colour with attractive purple hues. A soft, spicy wine displaying aromas of blackcurrants and summer berries with hints of eucalypt and a smooth round palate.

Alcohol: 14.5%
Total Acidity: 6.1g/l
pH: 3.49
Residual Sugar: 1.2g/l

