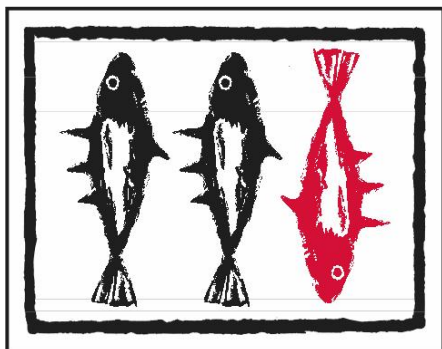


HEARTLAND



2006 HEARTLAND STICKLEBACK

White

Winemaker: Ben Glaetzer

Varieties: 52% Chardonnay, 32% Verdelho, 16% Semillon

Region: South Australia

2006 Harvest: Many regions suffered from an early February heat wave, with 4 days in excess of 40 degrees. We were fortunate that we could rely on the Langhorne Creek Doctor, a cooling breeze that runs through the district at 4.30pm each afternoon. This meant that our whites kept their acidity and will have a tight structure balanced by attractive fruit flavours from the cool ripening conditions.

Vinification: Each variety was harvested and processed separately. All components were cool-fermented in stainless steel with no oak contact. The Chardonnay and Verdelho were left on lees post fermentation to enhance palate richness, the Semillon adds vibrancy and citrus zest to the blend. We bottled early to retain maximum freshness and attractive aromatics.

Tasting notes: Vibrant straw in colour with flashes of lime green. Masses of citrus zest on the nose with gooseberry, peach and passionfruit hints. Flavours of lemon zest and pear balanced by refreshing, crisp acid and a long, lifted finish.

Alcohol: 12.5%

Total Acidity: 7.2 g/l

pH: 3.2

Residual Sugar: 2.3 g/l



www.heartlandwines.com.au