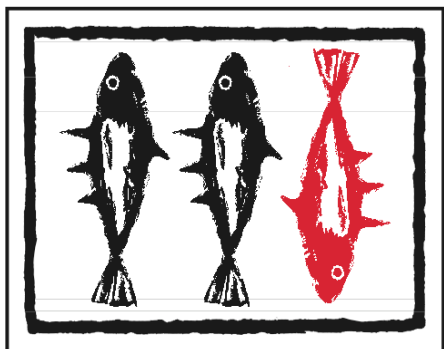


HEARTLAND



2007 HEARTLAND STICKLEBACK

White

Winemaker: Ben Glaetzer

Varieties: 49% Semillon, 28% Chardonnay, 20% Verdelho.

Region: South Australia

2007 Harvest: The 2007 vintage began with a dry Winter followed by frosts and winds in Spring. This proved to be difficult for the vines which then battled through a hot, dry Summer. The vines were finally rewarded with a perfect Autumn that extended right up to harvest. The vines suffered reduced crops but they had kept healthy leaves and canopy. The 2007 whites thrived and achieved great flavour and good acid levels. The shady canopy protected the berries and provided good even ripening. Particularly good semillon and verdelho resulted from this difficult start.

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, bright aromatic finish.

Alcohol: 12.5%

Total Acidity: 6.9g/L

pH: 3.3

Residual Sugar: 1.6g/L

