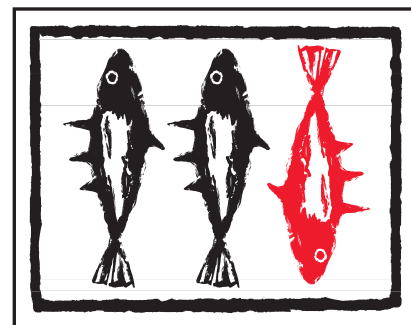


# 2008



**STICKLEBACK**  
**RED**

**Winemaker:** Ben Glaetzer

**Varieties:** Shiraz 61%, Cabernet Sauvignon 20%,  
Dolcetto 14%, Lagrein 5%

**Region:** South Australia  
(Langhorne Creek 92%, Limestone Coast 8 %)

**Vinification:**

Each batch was fermented on skins for 5 days before pressing. It underwent Malolactic fermentation in 2 and 3-year-old oak barrels. All ferments were kept cool to enhance the aromatics and to keep the tannins soft and un-obtrusive.

**Tasting notes:**

This wine is fragrant, spicy, juicy and full bodied. A rich violet/purple in colour. Chocolate spice and black fruit characters of cherry and plum on the palate, with a vibrant blackcurrant lift.

The Shiraz & Cabernet Sauvignon gives the wine a rich, savoury character. We have been planning to use our plantings of Dolcetto in Stickleback Red for several years. Only now are the vines mature enough for it to enhance the blend, offering firm tannins to the mix. Lagrein contributes spiciness and a fresh, crisp acid profile, enhancing the wine's structure.

**2008 Vintage notes:**

Unlike many regions in Australia, Langhorne Creek escaped most of the heat of this warm vintage. This is in part due to the cooling effect of breezes from the Southern Ocean, which blow through the vineyards every afternoon. The breeze comes off Lake Alexandrina, (next to the vineyards) and is known as the "Lake Doctor" by locals.

Yields were low to medium, with thick skins showing greater colour density. Fruit showed good all round concentration and complexity of flavour.

<b>Alc/Vol:</b>	14.5%	<b>Maturation vessel:</b>	100%oak.
<b>Total Acidity:</b>	6.3 g/L	<b>Oak type:</b>	French & American
<b>pH:</b>	3.4 g/L	<b>Age of barrels:</b>	2-3 years
<b>Residual Sugar:</b>	0.7g / L	<b>Time in barrel:</b>	12 months
<b>Age of vines:</b>	12-15 years		
<b>Vineyard yields:</b>	7.6 tonnes/ha (3.2 tons/acre)		