

# HEARTLAND

## 2007 STICKLEBACK *Red*

**Winemaker:** Ben Glaetzer

**Varieties:** 52% Cabernet Sauvignon, 33% Shiraz, 10% Dolcetto, 5% Grenache

**Region:** South Australia (Limestone Coast 10%, Langhorne Creek 90%)

**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:**

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. In the 2007 vintage both Langhorne Creek & Limestone Coast regions the reds ripened slowly and have fantastic colour with fleshy, rounded tannins and impressive structure.

The wine is fragrant, spicy and juicy. The Cabernet Sauvignon & Shiraz give the wine a rich, savoury character. The Dolcetto has firmer tannin than Grenache and gives this multi-layered wine an appealing strawberry lift.



Alc/Vol:	14.5%
Total Acidity:	6.6 g/L
pH:	3.4
Residual Sugar:	0.4 g/L
Maturation vessel:	100%oak. French & American
Age of barrels:	2-3 years
Time in barrel:	12 months
Vineyard yields:	3 T/acre
Age of vines:	12-15 years