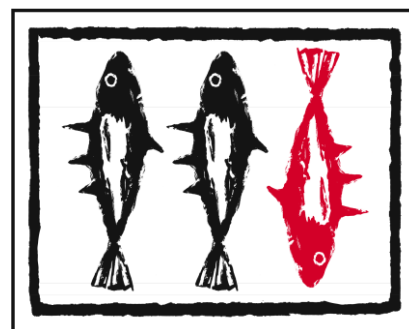


2013

HEARTLAND



STICKLEBACK

RED

Winemaker:	Ben Glaetzer	
Varieties:	Cabernet Sauvignon	46%
	Shiraz	44%
	Grenache	5%
	Merlot	5%
Region:	Langhorne Creek	



Tasting notes:

Fresh and dark in colour, Stickleback Red shares hints of herb and spice to compliment obvious black fruit characters of plum and blackcurrant. The Stickleback blend varies each year to align with the best each vintage has to offer. Cabernet Sauvignon & Shiraz give the richness, texture and structure. Grenache and Merlot offer hints of white pepper and plump plummy fruit.

Food suggestions: This supple and subtle crowd pleaser is one of the most versatile and food friendly wines we make. You will be hard pressed to find a dish that won't play nicely with it

Vinification:

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

2013 Vintage:

2013 is a gentle year that has yielded wines of great potential. A dry lead up to harvest led to a frantic run between early February and late March, getting all the fruit in at the right time. Cabernet is the dominant voice in this year's chorus, but the backing singers are top notch.

Alc/Vol:	14.5%	Maturation vessel:	100% oak
Oak type:	French & American	Age of barrels:	2-3 years
Time in barrel:	12 months	Age of vines:	15-20 years
Optimum drinking:	2015-2019		