

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

STICKLEBACK RED 2015

A new vintage means a new blend for Stickleback Red. The Stickleback blend is chosen for optimum flavour and texture, with each variety bringing a unique character to the wine. Our aim as always is to satisfy that expectation of consistent quality for our friends.

"The Only Thing That Is Constant Is Change"
– Heraclitus of Ephesus



Winemaker: Ben Glaetzer
Region: Langhorne Creek
Soil: Sandy loam
Varieties: Cabernet Sauvignon 74%
Shiraz 24%
Lagrein 2%

Tasting notes:

Cabernet Sauvignon & Shiraz give this wine a rich, savoury character and good structure. A splash of Lagrein contributes spice & tannin. The tightness and structure of the Lagrein, pulls the wine together and makes this blend a perfect match with food.

Vinification:

Each individual variety 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.

2015 Vintage:

Good winter rainfall offered cover crops for a moisture-retaining mulch throughout the dry spring and summer. The lack of rainfall over the growing period led to lower yields. Summer saw mostly cool temperatures and an early vintage with most fruit off by early April. The Langhorne Creek wine region benefits from cooling afternoon breezes from Lake Alexandrina and this season was no exception. The welcome breezes helped keep overnight temperatures down, enabling fruit to maintain natural acidity.

Oak type:

Time in barrel:

Optimum drinking:

Alc/Vol:	14.5%	Maturation
vessel: 100% oak		
French & American	Age of barrels:	2-3 years
	Age of vines:	15-20 years