

HEARTLAND



YOU CAN TASTE IT FROM WHERE YOU ARE

STICKLEBACK RED 2019

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.

"Nunc est Bibendum..."
– Horace

Winemaker: Ben Glaetzer
Region: South Australia
Soil: Sandy loam
Varieties: Cabernet Sauvignon, Shiraz & Dolcetto

Tasting notes:

Soft purple colour introduces the dark berry, Cabernet dominated aromas. The palate is forward and offers fresh fruit with a dried herb finish that lingers in the mouth. A soft, accessible, easy drinker for immediate enjoyment.

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.

2019 Vintage:

Except for the January 24 heat spike that affected every growing region, Langhorne Creek stayed reasonably cool with average temperatures nearly 10 degrees below Barossa and McLaren Vale. Despite all the usual fears it was a trouble-free and high-quality harvest. This why the quality and consistency of Langhorne Creek is gaining acknowledgement around the world.



Alc/Vol: 14.5% **Maturation vessel:** 50% oak, 50% Stainless steel

Oak type:
Time in barrel:
Optimum drinking:

French & American
12 months
1-3 years

Age of barrels: 2-3 years
Age of vines: 15-20 years