

HEARTLAND

2008 STICKLEBACK

White

Winemaker: Ben Glaetzer

Varieties: Verdelho 35%, Semillon 24%, Viognier 23%, Pinot Gris 18%

Region: South Australia (Limestone Coast 55%, Langhorne Creek 45%)

Vinification:

Each variety was harvested and processed separately. All components were cool-fermented in stainless steel with no oak contact.

We bottled early to retain maximum freshness and attractive aromatics.

Tasting notes:

Vibrant straw in colour with flashes of lime green. On the nose, masses of citrus zest and hints of gooseberry, peach and passionfruit. On the palate, the Verdelho adds natural richness and acidity. The Viognier gives lushness to the mid palate, Semillon the vibrancy and citrus zestiness and the tannin of the Pinot Gris gives firmness and structure. All these flavours are perfectly balanced by a crisp, clean mineral acidity.



Alcohol:	12.5%
Total Acidity:	6.7 g/L
pH:	3.2
Residual sugar:	1.1 g/L
100% un-oaked:	stainless steel to maximise freshness
Vineyard yields:	3 T/cre
Age of vines:	16 years