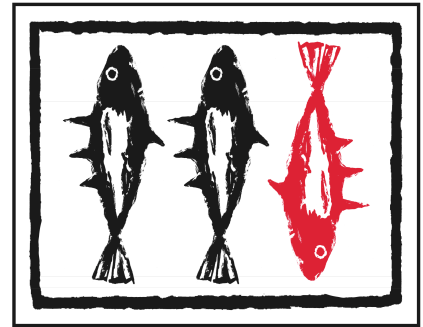


HEARTLAND

2010



Winemaker: Ben Glaetzer

Varieties:

Shiraz	42%
Cabernet Sauvignon	25%
Dolcetto	24%
Lagrein	9%

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

STICKLEBACK

RED



Tasting notes:

Vibrant, deep ruby in colour. A beautifully fragrant wine with black fruit characters of cherry, sweet plums and blackcurrant on nose, with notes of chocolate and nutmeg spice.

The Stickleback blend is chosen for optimum flavour and texture, with each variety bringing a unique character to the wine. Cabernet sauvignon & shiraz give the wine a rich, savoury character and great structure.

Dolcetto lends brightness and lift, and lagrein contributes spice, tannin, and a fresh, crisp acidity to the palate.

Food suggestions: Char-grilled lamb or a juicy steak

Vinification:

Each batch was fermented on skins for 5 days before pressing. 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.

2010 Vintage:

A warmer than average season, with moderate conditions during ripening.

Yields were low across most varieties, and overall quality was of a very high standard. The season produced wines with finesse and structure in their youth, promising great things in years to come.

Alc/Vol:	14.5%	Maturation vessel:	100% oak
Total Acidity:	5.53g/L	Oak type:	French & American
pH:	3.4 g/L	Age of barrels:	2-3 years
Residual Sugar:	2.4g / L	Time in barrel:	12 months
Age of vines:	14-16 years	Vineyard yields:	7.6t/ha (3.2t/acre)
Released:	June 2012	Optimum drinking:	2012-2016