

HEARTLAND STICKLEBACK 2014



Winemaker: Ben Glaetzer

Region: Langhorne Creek

Soil: Sandy loam

Varieties:

Shiraz 73%

Dolcetto 16%

Cabernet Sauvignon 11%

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

Tasting notes:

A new vintage means a new blend for Stickleback Red. Our aim as always is to satisfy that expectation of consistent quality for our friends. Expect the classic hints of herb and spice to compliment obvious black fruit characters of plum and blackcurrant. Shiraz dominates and give the richness, texture and structure. Dolcetto placates the palate with soft forward fruit and Cabernet Sauvignon offers the depth of a famous baritone.

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.

2014 Vintage:

2014 followed the classic road of a late vintage accompanying a late Easter. Deep soil moisture from a traditional Winter flood bolstered us against the warm summer days, as did the cooling Langhorne Creek winds. We were spared the late February rains that harried other regions in South Australia

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: 2016-2020