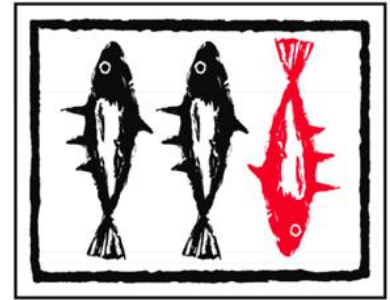


2012

HEARTLAND



Winemaker:	Ben Glaetzer	
Varieties:	Cabernet Sauvignon	54%
	Shiraz	37%
	Dolcetto	9%
Region:	Langhorne Creek	

STICKLEBACK
RED**Tasting notes:**

Vibrant, deep ruby in colour, Stickleback Red offers with floral notes of violet to compliment obvious black fruit characters of plum and blackcurrant.

The Stickleback blend varies each year to align with the best each vintage has to offer. Cabernet Sauvignon & Shiraz give the richness, texture and structure. Dolcetto lends brightness, floral complexity and forward fruit for immediate enjoyment.

Food suggestions: Italian cuisine ranging from stews to pizza, Korean or Australian barbeque or just a good old fashioned hamburger will work with this supple red.

Vinification:

Each batch 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.

2012 Vintage:

2012 is a year of exceptional quality. A long and relatively cool ripening season allowed for full development of the fruit flavours. The wines retain their natural acidity while conveying the full range of fruit flavours and deep colours we want.

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:	14-18 years
Optimum drinking:	2014-2018		

www.heartlandwines.com.au

Safra 2012. Degustação Grand Cru em 22/09/2016.