



STICKS

YARRA VALLEY

## OUR STORY

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SINCE 2000, STICKS HAS STUCK TO MAKING WINES THAT THE YARRA VALLEY DOES BEST.

Sticks stands amongst the Yarra Valley's most well-known wineries, established in the Yarra Valley, Australia's best cool-climate wine region, 20 years ago. Sourcing fruit from right across our coveted region, we've never sought to follow trends;

Sticks has stuck to the varietals the region does best —our wines are modern takes on the Yarra Valley classics, crafted with DRINKABILITY front of mind.

Easy to drink, easy to love.

Thirsty? Thought so.

## WINEMAKER

After setting up stumps in the Yarra Valley in 2003, Anthony Fickers has worked for a swag of Yarra Valley wineries including Giant Steps, De Bortoli, Mac Forbes and Medhurst, and somehow found time for stints in France, Italy and Germany along the way.

Our Captain Sticks AF (Anthony Fickers) is a man with plenty of cred, a sharp wit and a simple philosophy:

**Craft wines with maximum drinkability; wines that speak less of ourselves and a lot of their place.**

For our Capt, vineyard sourcing is paramount; then with some careful winemaking, our meticulously sourced parcels are assembled to create a delicious representation of the Yarra Valley.

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#### 2021 VINTAGE

The vintage was a very good one, a goldilocks vintage where everything was just right. Crop levels were slightly above the long-term average, summer temperatures were moderate, and the grapes had a beautifully dry February to ripen. It was not however without its challenges with higher-than-average rainfall through Spring and into January keeping the vineyard teams on their toes. The resultant wines are well balanced, with moderate alcohol, zippy acid, and high levels of deliciousness.

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#### VINEYARD

Bernard 95 clone Chardonnay from a single vineyard in St Andrews in the Nillumbik sub-region of the Yarra Valley. Machine harvested in the cool of the morning.

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#### WINEMAKING

Direct pressed to reduce phenolic pick up. Settled overnight before being racked to a stainless steel tank for a cool fermentation. Once sugar dry, the wine had extended time on fine lees before secondary fermentation. A light dosage of sugar at bottling brings balance to the wine while still appearing relatively dry.

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#### TASTING

Pale lemon. Persistent, fine bead. Lemon curd, brioche and freshly sliced green apple; on the palate - quince and lightly poached pears with a lovely line of citrus, leading to a cleansing and refreshing finish.

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#### ANALYSIS

Alcohol 13%   pH 3.25   Acid 6.8g/L   Sugar 11%



### 2020 VINTAGE

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A low cropping vintage due to wet and windy weather during flowering which resulted in very few and very small bunches. Cool weather and intermittent rain throughout the growing season produced elegant wines of low alcohols but ripe flavours and crisp acid.

### VINEYARD

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Sourced from a single vineyard in Seville with an easterly aspect. The grapes were machine harvested in the cool of the morning.

### WINEMAKING

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The fruit was pressed without the addition of sulphur dioxide to stainless steel tank to settle overnight. The juice was racked off heavy solids to both a stainless steel tank and some old barrels. The tank was inoculated with a selected yeast strain and fermented cool while the barrels were left to ferment with indigenous yeast at warmer temperatures. The tank portion brought freshness to the wine, while the barrel portion produced texture. These two components were blended in Spring before filtering and bottling.

### TASTING

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Pristine. Subtle florals on the nose, white blossom with nashi pear and grapefruit; on the palate, zesty green apple, almost mineral - and oyster shell with a hint of saline freshness.

### ANALYSIS

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Alcohol 12.5%   pH 3.2   Acid 6.1g/L   Sugar dry



### 2021 VINTAGE

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Vintage 2021 was a very good one... a goldilocks vintage where everything was just right. Crop levels were slightly above the long-term average, summer temperatures were moderate, and the grapes had a beautifully dry February to ripen. However, the vintage was not without challenge, the higher-than-average rainfall through Spring and January kept the vineyard teams on their toes. But the resulting wines are well balanced, with moderate alcohol, zippy acid...and high levels of deliciousness.

### VINEYARD

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Cabernet Sauvignon sourced from Coldstream in the lower Yarra Valley. Complexity is built by using four different clones. picked slightly earlier than we would if making a red wine to retain acid and keep alcohols moderate. Machine harvested in the cool of the night to reduce excessive colour pick up.

### WINEMAKING

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Also to keep colour to a minimum, the fruit was tipped directly into the press for a gentle yet quick extraction. The juice was cold settled overnight before being racked to a stainless steel tank for cool fermentation with yeast strains selected to enhance deliciousness. Post ferment, the wine was settled out and prepared (in a very vegan-friendly way) for bottling in June.

### TASTING

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Pale salmon in colour, very pretty. Rosewater, fairy floss and raspberry tart on the nose. The palate just flows; mid-palate is succulent, and the finish is refreshing - think just ripe strawberries with a faint lick for fresh fennel to boot.

### ANALYSIS

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Alcohol 13%   pH 3.51   Acid 5.6g/L   Sugar dry



### 2020 VINTAGE

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A low cropping vintage due to wet and windy weather during flowering which resulted in very few and very small bunches. Cool weather and intermittent rain throughout the growing season produced elegant wines of low alcohols but ripe flavours and crisp acid.

### VINEYARD

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This wine is drawn from two vineyards on our home patch of Yarra Glen plus a small proportion from a higher altitude vineyard in St Andrews, just up the hill. These three vineyards have a multitude of Chardonnay clones that help to build complexity into the wine.

### WINEMAKING

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The fruit was pressed first into stainless steel tank before being transferred to a mix of seasoned French oak and stainless steel tanks for fermentation. Two-thirds of the blend was fermented and matured in oak for ten months on lees, and half of that went through malo-lactic fermentation. The wine was assembled in January 2020 and allowed to integrate in tank for four months before bottling.

### TASTING

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Pale straw yellow. Pear drop and nectarines with almond meal and a touch of smoky flint; on the palate there's a subtle but juicy citrus tang with fresh camomile and toasted hazelnut.

### ANALYSIS

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Alcohol 12.5% pH 3.29 Acid 6.1g/L Sugar dry





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#### 2020 VINTAGE

A low cropping vintage due to wet and windy weather during flowering which resulted in very few and very small bunches. Cool weather and intermittent rain throughout the growing season produced elegant wines of low alcohols but ripe flavours and crisp acid.

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#### VINEYARD

Sourced from multiple vineyards, mainly from the lower Yarra Valley, around the townships Yarra Glen, Coldstream and Steels Creek. The grapes were machine harvested in the cool of the morning.

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#### WINEMAKING

The destemmed fruit was transferred to stainless steel fermenters for a short cool soak before fermentation. The tanks were inoculated with select yeast strains that enhance natural fruit flavours. Pressed after nine days in order to avoid heavy tannins associated with longer maceration times.

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#### TASTING

Deep crimson colour. Sweet-sour cherry fruits, light spice and some earthy savoury notes; delicately balanced with a whisper of tannin, lick of acidity and some juicy fruit to finish.

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#### ANALYSIS

Alcohol 13.0%    pH 3.6    Acid 5.1g/L    Sugar dry





### 2018 VINTAGE

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A cold winter and start to spring, followed by some rain just before flowering and fruit set led to an above average crop for the 2018 vintage. Early Summer brought further rain - meaning that the mildew pressure pre-Christmas was very high. But once through this period, the rain had set up the vineyards for a cracking vintage. From mid-January right through March the weather was dry and warm, creating perfect conditions to ripen Cabernet Sauvignon. Great colour, lots of fruit and phenolic ripeness are the hallmarks of vintage 2018.

### VINEYARD

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Sourced from a single vineyard in in Coldstream containing four clones of Cabernet Sauvignon.

### WINEMAKING

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The fruit was destemmed and crushed into static fermenters and inoculated straight away at low rates to promote a slow start fermentation. One tank remained on skins for two weeks of post ferment maceration. After pressing, wines were racked to 300L French oak hogsheads (10% new) for malolactic fermentation and maturation. Over the next 18 months the barrels were racked and returned a couple of times. The naturally settled wines were then racked and blended in preparation for bottling in January 2020.

### TASTING

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Dense dark red with purple hues. Classic nose of blackcurrant, bay and polished leather with a savoury graphite note. The palate is rich and full with cassis, bramble fruit characters with its cigar box and a hint of smokey spice. Fine but firm cocoa-like tannins.

### ANALYSIS

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Alcohol 13.5%   pH 3.69   Acid 5.8g/L   Sugar dry

## KEY SELLING POINTS

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### **STYLE**

Premium region wines at a competitive price point – Fresh, accessible, modern and gluggable versions of the Yarra Valley classics. Sticks is all about fun, freshness and drinkability.

### **VINEYARDS**

100 % Yarra Valley Fruit - Sourced right across the Yarra Valley – concentrated around our home patch in Yarra Glen; and Coldstream and Dixons Creek.

### **WINEMAKING**

Winemaker Capt Stick AF brings a fresh perspective to Sticks. His passion for the Yarra Valley is evident in the wines he crafts.

### **VEGAN**

All Sticks wines are Vegan friendly.





  
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