

TASTING NOTES

2018 SANGIOVESE



GRAPES

Sangiovese

DISTRICT OF ORIGIN OF GRAPES

Heathcote, Central Victoria

VINIFICATION

The fruit was machine harvested into 2.5t steel bins and transported directly to the winery for immediate processing. Crushed to static fermenters, it was pumped over twice a day for approximately 20 minutes each time, during which time the temperature and acid levels were monitored constantly and adjusted when necessary. After completing fermentation the wine was pressed to tank using an air bag press. It was racked off gross lees directly to barrel to finish malolactic fermentation and mature in mainly older used barriques. The barrels were checked and topped each month. Bottled 13th February 2019.

OAK MATURATION

100% older oak.

ANALYSIS

Alcohol 14.5%

pH 3.51

Acid 6.48g/L

Sugar <1.0gm/L

COLOUR

Mid red/garnet.

NOSE

Fragrant pot pourri characters, dried thyme and cherry notes.

PALATE

Plush mouth filling grainy tannins combine well with the sweet red fruit and herbs.

FOOD MATCH

Osso bucco.

WINEMAKERS COMMENTS

Sangiovese is a thin skinned variety like Nebbiolo. Known for its earthy more than fruity notes, it has attractive mid red colour and can be characterised by high levels of tannin well balanced by acid. It is suited to well drained soils with abundant sunlight both of which the Heathcote vineyard provides.