

# TASTING NOTES

## 2019 SANGIOVESE

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### GRAPES

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Sangiovese

### DISTRICT OF ORIGIN OF GRAPES

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Heathcote, Central Victoria

### VINIFICATION

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The fruit was machine harvested into 2.5t steel bins, transported directly to the winery for immediate processing, then crushed in static fermenters and pumped over twice a day for approximately 20 minutes each time. The temperature and acid levels were monitored constantly during this time and adjusted where necessary. After completing fermentation, the wine was pressed to tank using an air bag press. It was racked off gross lees to barrel for maturation in mainly older barriques. The barrels were checked and topped each month.

### OAK MATURATION

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100% older oak.

### ANALYSIS

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Alcohol 13.5%  
pH 3.46  
Acid 6.20g/L  
Sugar <1.0gm/L

### COLOUR

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Cherry red.

### NOSE

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Red frogs, wet slate and red liquorice characters with fennel/dry herb notes.

### PALATE

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Fine substantial tannins combine well with the sweet red fruit flavours and dried herbs on the palate. There is also a touch of mocha on the finish.

### FOOD MATCH

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Italian sausage and garlic mash.

### WINEMAKER'S COMMENTS

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Sangiovese is a thin-skinned variety like Nebbiolo, known for its herbal/spice notes more than its fruit notes. It has an attractive mid red colour and is 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.