

TAR & ROSES



2022 SANGIOVESE

GEOGRAPHICAL INDICATION

91% Heathcote 8% Central Victoria

VINIFICATION

The fruit was machine harvested into 2.5t steel bins then transported directly to the winery for immediate processing. Crushed to static fermenters it was pumped over twice a day for approximately 20mins 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 to barrel for maturation in mainly older used barriques. The barrels were checked and topped each month. Bottled 21st August 2023.

MATURATION

100% seasoned French oak barriques.

ANALYSIS

Alcohol 14.2%
pH 3.47
Acid 5.76g/L
Sugar <1.0g/L

COLOUR

Brilliant light ruby red in colour.

NOSE

Attractive lifted terracotta clay characters with rose water and red cherries. Hints of clove and cinnamon spice.

PALATE

Substantial fine grained tannins support sweet cherry fruit flavours. A well balanced medium bodied wine.

WINEMAKERS COMMENTS

Sangiovese is also a thin skinned variety like Nebbiolo. It is known for its Herbal/spice notes more than its 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.

FOOD MATCH

Osso Bucco