

TASTING NOTES

2020 SANGIOVESE



GRAPES

Sangiovese

DISTRICT OF ORIGIN OF GRAPES

Heathcote, Central Victoria

VINIFICATION

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 and adjusted as 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.

OAK MATURATION

100% older oak.

ANALYSIS

Alcohol 14.5%
pH 3.59
Acid 5.73g/L
Sugar <1.0gm/L

COLOUR

Cherry red.

NOSE

Lifted mulberry characters with dusty earth and spice.

PALATE

Fine substantial tannins and crunchy acidity sit well with the sour cherry fruit flavours. Medium bodied with dried herbs on the palate and a long finish.

FOOD MATCH

Fresh homemade pasta and Puttanesca sauce with rocket salad and balsamic vinegar.

WINEMAKER'S COMMENTS

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.