

TASTING NOTES

2021 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 13.5%
pH 3.49
Acid 5.9g/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.

HUON HOOKE – THE REAL REVIEW 91 POINTS

Medium to deep red colour with a glint of purple and a walnutty, dried herb and earthy bouquet rather than berry fruit. The wine is firm and grippy in the mouth with abundant tannin, the mid-palate full and rich and generous, balancing the significant tannins. A serious red with proper sangiovese structure and real potential. Time will build some complexity here.