

TAR & ROSES

2024 SANGIOVESE

Sangiovese with 2% Cabernet Sauvignon

GEOGRAPHICAL INDICATION

Heathcote

VINIFICATION

The fruit was machine harvested into 0.5t plastic bins, transported directly to the winery for immediate processing. Crushed to static fermenters it was pumped over twice a day. 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 24th April 2025.

OAK MATURATION

100% older oak.

ANALYSIS

Alcohol 14.4%
pH 3.61
Acid 5.84g/L
Sugar <1.0g/L

COLOUR

Bright garnet red in colour.

NOSE

An attractive nose with high notes of ripe red blood plums, a dusty wet clay character combined with traditional black cherries.

PALATE

A mouth filling palate full of sweet black cherries, earthy red currants and firm tannin with good fruit weight. Medium bodied well integrated and balanced.

FOOD MATCH

Spaghetti alla Puttanesco with fresh parmesan and rocket salad.

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 vineyards provide.

