

2018 ...ish Sangiovese

seeking uniqueness...

TASTING NOTE

Aromas of cherry, plum and thyme are supported with lifted black spice notes. Flavours of plums, cherry and fig define the palate along with integrated fine grained tannins. A medium to full bodied wine that is textural and multi layered, balanced with bright acid.

FOOD

Gnocchi with sage and butter sauce. Red Chicory with grilled aged Pecorino.

REGION

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in North East Victoria – approximately three hours North of Melbourne and seven hours South of Sydney. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields.

THE SEASON

The growing season was a dry and mild year. Cool nights and mild days extended the growing season while retaining natural acidity. The fruit quantity was balanced and fruit quality was exceptional, producing vibrant aromas and intense flavours in the red varieties with ripe tannins.

WINEMAKING

The fruit for the 2018 Sangiovese was picked on the 13th of March at a phenological ripeness level of 13.8° baumé. The grapes were picked in the early morning, and were destemmed and then crushed to a static fermenter. The fruit was cold soaked for three days with light pump overs keeping the cap fresh. A slow fermentation on skins took place over 20 days with a peak at 30°C with twice daily pump overs. Once pressed off skins, MLF fermentation at 22°C took place for about 6 weeks in concrete vats. The wine was kept on lees with no sulphur for maturation in the concrete vats until late January which allowed the wine to remain fresh, while providing texture and mouth-feel.

ANALYSIS

Alcohol 14.2%v/v, pH 3.47, TA 5.75 g/L.

PACKAGING

750mL bottles, 6 bottles per case.

