



1507 Melton Highway
Rockbank, Victoria 3335
Ph: (03) 9747 1444
Fax: (03) 9747 1481

TASTING NOTES

Heathcote Sangiovese 2006

- Summary:** A savoury food friendly wine full of juicy sour cherry fruit that proves the suitability of Sangiovese to the Heathcote region.
- Details:** Garnet red in colour, this wine is full of ripe cherry and red currant fruit with a touch of vanilla on the nose. The palate continues in the same vein, with cherry compote, vanilla bean, and warm spices. The grippy tannins balance the wine nicely and make it a suitable partner for many richer meat dishes.
- Food Matches:** Confit of duck leg with gratinated celeriac.

Origin: Heathcote, Victoria

Blend: Sangiovese 100%

Viticulture: Vines planted on grey clay soils in 2001. Vertical shoot positioned bunch thinned to ensure fruit exposure and even ripening

Vintage: A dry spring with low soil moisture levels saw low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering; a hot summer (with a week of 43°C) ripened grapes several weeks early.

Winemaking: Crushed and fermented in oak and stainless steel open vats. Matured in French oak barriques for 11 months.

Bottled: March 2007

Alcohol: 14.%

Egg products used to produce this wine and traces may remain
Contains sulphites

Ageing Potential: Enjoy now, or cellar for 3-4 years