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## TASTING NOTES

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### **Heathcote Sangiovese 2008**

<b>Summary</b>	Garnet red in colour, this wine is full of lifted dark cherry and spice on the nose. The palate continues in the same vein, with cherry compote, warm spices and plums. The chalky tannins balance the wine nicely and make it a suitable partner for many richer meat dishes. It is a supple, silky wine that is dense, savoury, and very refined.
<b>Origin:</b>	Heathcote, Victoria
<b>Blend:</b>	Sangiovese 100%
<b>Viticulture:</b>	Vines planted on grey clay soils in 2001. Vertical shoot positioned bunch thinned to ensure fruit exposure and even ripening
<b>Vintage:</b>	A dry spring resulting in low soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering then ripening of the grapes took place several weeks early. Harvest occurred before a spell of extreme hot weather in mid March.
<b>Winemaking:</b>	Picked in two lots from our Heathcote vineyard; the first at 11.6 Baumé and the second at 13.8 Baumé. Both were crushed and fermented in oak and stainless steel open vats. Matured in French oak barriques for 10 months. A portion was returned to stainless steel after only three months to retain freshness with the majority matured in oak. Blended in January 2009.
<b>Bottled:</b>	February 2009
<b>Alcohol:</b>	14.2%
<b>Ageing Potential:</b>	Enjoy now, or cellar for 3-4 years