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TASTING NOTES

Sangiovese 2009 Riserva

Summary	This is our first Riserva Sangiovese, it's a wine that enjoys lifted red and dark cherries, spice with hints of dry herbs/bay leaves. Similar notes are found on the palate, with a lovely floral lift accompanying the cherries and bay leaves. Tannins are very fine and delicate; the chalky tannins sit on the front palate, with good acid length, helping round out a savoury finish.
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:	Spring was low in soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering. The beginning of February saw the Black Saturday bushfire heat wave. As a result the grapes were sorted both in the vineyard and at the crusher, leaving behind any shriveled berries.
Winemaking:	Picked in five lots from our Heathcote vineyard; the first at 11.6 Baumé to 12.8 Baumé from the 25 th Feb to 12 th of March. The fruit was fermented in small open fermenters, plunged 3 times daily, then matured in French oak barriques for 10 months, with a portion in a small vat to retain freshness. The Riserva Sangiovese is a small blend (150 cases) of the best parcels and barrels that represent the 2009 vintage.
Bottled:	February 2010
Alcohol:	13.0%
Ageing Potential:	Enjoy now, or cellar for 3-4 years