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## TASTING NOTES

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### ***Sangiovese Shiraz 2008***

- Summary:** This innovative blend is full of cherry and red berry fruits with a hint of spice. The palate is generous yet savoury, supported by grippy tannins.
- Details:** This wine is a rich, soft, food friendly wine that cares little for convention. Blend savoury silky black cherry Sangiovese with spicy brambly Shiraz? Why not! Enjoy this delicious wine over the next few years with hearty fare and lively company? Definitely!
- The nose is full of juicy cherry and redcurrant fruits, with a hint of spice. On the palate there is an abundance of savoury spiced cherry and tart blackberry, enhanced by some spicy older oak. It is a savoury well balanced wine that will complement most roast meats and casseroles.
- Origin:** Heathcote, Victoria.
- Blend:** A blend of 91% Sangiovese, and 9% Shiraz
- Viticulture:** Vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
- Vintage:** 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. Sangiovese was harvested in three separate parcels between 26 Feb @ 11.6 Bé and 14 March @ 13.8 Bé, the shiraz portion is Sunbury fruit, fermented separately.

**Winemaking:**

The grapes were crushed and pumped into open and closed static fermenters. Open fermenters were plunged 3-4 times daily to gently extract colour and flavour, the closed ones were pumped over twice daily. At the end of fermentation, the resulting wine was pressed and transferred to French oak barrique, with a little remaining in tank to retain freshness. Oak used was mostly 2 - 3 years old, with a little new Tronçais from Dargaud & Jaeglé. After 9 months, barrel maturation including one racking, the wine was blended, ready for bottling.

**Bottled:**

January 2009

**Alcohol:**

13.8%

Contains sulphites

**Ageing Potential:**

Enjoy now, or cellar for 3-5 years