

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.
- Origin:** Heathcote, Victoria,
- Blend:** Shiraz from the oldest block of our Heathcote vineyard, with a touch of Viognier (<2%)
- Viticulture:** Vines planted in 1999. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes
- 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 wet February and cool March ripened grapes several weeks early.
- Winemaking:** Our grapes were crushed and pumped into both open and closed fermenters and inoculated with selected yeast strains. Some batches were co-fermented with Viognier to increase complexity. Ferments were plunged 3-4 times daily to gently extract colour and flavour. At the end of fermentation, the resulting wine was pressed and transferred to mostly French oak barriques, with a small percentage of older American hogsheads. After one racking during the year, the wine was blended, given a light egg-white fining and filtered ready for bottling
- Bottled:** March 2007
- Alcohol:** 14.4%
- Ageing:** Enjoy now, or cellar for 6-8 years



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