

HEATHCOTE SANGIOVESE

2005

- Summary:** Medium red in colour, with black cherry fruit flavours and spicy oak characters. A fine palate with richness of fruit supported by savoury tannins typical of this variety.
- Origin:** Heathcote, Victoria.
- Blend** 100% Sangiovese
- 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 resulted in moderate crops. Summer started hot and dry with excellent conditions for flowering; a wet February and cool March ripened grapes several weeks early.
- Winemaking:** Grapes were crushed and pumped into open fermenters and inoculated with selected yeast strains. 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 French oak barriques for 12 months before bottling
- Bottled:** April 2006
- Alcohol:** 14.2%
- Ageing:** Enjoy now, or cellar carefully for 2-3 years



EMBRACE LA BELLA VITA