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TASTING NOTES

Sangiovese 2015 'Camelback'

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| Summary: | A modern, earlier drinking style with emphasis on bright, juicy red berries & lifted cherry aromas. The palate is driven by the generous juicy red fruits & spice & finishes with lovely savoury Sangiovese tannins. |
| Origin: | Heathcote, Victoria. |
| Viticulture: | Vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. |
| Vintage: | An early budburst followed with good November rains. Summer was warm to hot, with another early start to the harvest. Sangiovese picked from 11 th of March. |
| Winemaking: | The grapes were crushed into open fermenters and plunged 3-4 times daily to gently extract color, flavour and tannins. At the end of fermentation, the resulting wine was pressed and transferred to French oak barriques. Oak used was mostly 2-3 year old French oak barriques, no new barrels as Sangiovese is all about those lovely puckering fruit tannins. After 9 months barrel maturation on lees, the wine was assemblaged, ready for bottling. |
| Bottled: | February 2013 |
| Alcohol: | 14% |
| Ageing Potential: | Enjoy now, or cellar for approx 3 years |