



1507 Melton Highway  
Plumpton, Victoria 3335  
Ph: (03) 9747 1444  
Fax: (03) 9747 1481

## TASTING NOTES

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### **Adelé 2016 Sangiovese**

- Summary:** Cherry, earthy, berries and spice predominate the aromatics. On the palate there are generous red and dark cherries, blackberries, earthy/savoury textures lingering in the background, with good length. Chalky tannins make this wine identifiable with typical Sangiovese characteristics.
- Origin:** Heathcote, Victoria.
- Viticulture:** The Sangiovese Brunello clone was planted in 2010 in our Camelback Heathcote vineyard. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
- Vintage:** An early budburst in late August, followed by an early flowering. Summer was warm and dry hence no disease pressure. The typically warm days of summer were moderated by cool nights and amply canopy, which protected the fruit. Sangiovese was picked from in the mid March.
- Winemaking:** The grapes were destemmed (whole berries) into an open fermenter, 3-4 days cold soak and plunged twice daily to gently extract colour, 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 12 months barrel maturation on lees, the wine was racked on a new moon (twice) without fining or filtration for bottling.
- Bottled:** March 2017
- Alcohol:** 15.1%
- Ageing Potential:** Enjoy now, or cellar for approx 5+ years