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TASTING NOTES

Sangiovese Cabernet Merlot 2016 'Camelback'

Summary:	Sangiovese dominates the aromatics with cherry, berries and spice, with the Cabernet Merlot adding hints of cassis and mulberry. On the palate there are generous red cherries, blackberries, mulberries, earthy/savoury textures lingering in the background. Chalky tannins make this wine identifiable with typical Sangiovese characteristics, whilst also displaying rounded dusty tannins from the Cabernet and Merlot. Lovely crisp acidity gives good drive and length, making this wine well suited to be accompanied with food.
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. The Sangiovese grapes were harvested from the end of February and the Cabernet and Merlot harvested from late March.
Winemaking:	The grapes were crushed into open fermenters 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 with a little remaining in tank to retain freshness. Oak used was mostly 2 - 3 year old French oak barriques. After 5 months barrel maturation, including one racking, the wine was blended, ready for bottling.
Bottled:	August 2016
Alcohol:	13.5%
Ageing Potential:	Enjoy now, in next year or two