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TASTING NOTES

Sangiovese 2010 Riserva

Summary	A warm 2010 vintage saw Sangiovese shine. Our Riserva Sangiovese, is a wine that enjoys lifted red and dark cherries, spice with hints of dry herbs/bay leaves. Similar notes are found on the palate, with a lovely floral lift accompanying the cherries and bay leaves. Tannins are very fine and delicate; the chalky tannins sit on the front palate, with good acid length, helping round out a savoury finish.
Origin:	Heathcote, Victoria
Blend:	Sangiovese 100%
Viticulture:	Vines planted on grey clay soils in 2001. Vertical shoot positioned bunch thinned to ensure fruit exposure and even ripening
Vintage:	A warm spring, then 3 weeks of prolonged heat in November, which consequently affected cropping levels at flowering. A warm to hot summer, with no heat spikes like 2008/9. Mid February saw showers, and likewise in mid March. This Sangiovese parcel was harvested on the 3 rd of March. Cropped at 2.5Tonnes/acre
Winemaking:	The grapes were destemmed into open fermenters and plunged 3-4 times daily to gently extract colour, flavour and tannins. At the end of fermentation, the resulting wine was pressed and transferred to 2-3 year old French oak barriques, no new barrels as Sangiovese is all about those lovely puckering fruit tannins. After 10 months barrel maturation on lees, the wine was racked on a new moon (twice) and bottled without fining or filtration.
Bottled:	February 2011
Alcohol:	14.0%
Ageing Potential:	Enjoy now, or cellar for 4-8 years