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## TASTING NOTES

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### ***Sangiovese 2016 'Camelback'***

<b>Summary:</b>	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.
<b>Origin:</b>	Heathcote, Victoria.
<b>Viticulture:</b>	Vines planted in 2001. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.
<b>Vintage:</b>	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 ample canopy, which protected the fruit. The fruit was picked on 11 <sup>th</sup> Mar.
<b>Winemaking:</b>	The grapes were destemmed into open fermenters and plunged twice 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.
<b>Bottled:</b>	February 2017
<b>Alcohol:</b>	13.5%
<b>Ageing Potential:</b>	Enjoy now, or cellar for approx 3 years