



2004 SANGIOVESE

Adelaide Hills (100%)

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	March 2006
Alcohol	14.0 %
Oak	3-4 year old French Oak Hogsheads
Acid	6.5 g/L
pH	3.42
Residual Sugar	2.3 g/L
Sulphur	95 mg/L

In the Vineyard

The cool growing season prior to harvest benefited the red and white wines of 2004. Our Sangiovese experienced a light frost reducing the crop, followed by a perfect growing season to produce an excellent balance of fruit, flavour and sugar. The limestone based soil plays an important role in checking the vine vigour producing intensely flavoured fruit.

In the Winery

The grapes were destemmed and held for 3 days at low temperature prior to yeasting. This allowed colour from the skins to macerate in the juice and the wine was only left on skins for 6 days ensuring a softer style with balanced tannins and colour. Maturation in 3-4 year old barrels for 22 months has integrated the fruit flavours without adding any obvious wood character.

In the Glass

Colour

Crimson cherry red with light purple hues

Bouquet

Aromas of cherries, juicy fruits and raspberry are enhanced by spice and violets. Just a hint of vanillin oak comes through initially and after a few minutes disappears and the fresh forest floor and earthy characters dominate.

Palate

A soft and silky richness greets the taste buds with this classic Italian variety. The dark cherry and nutmeg spice characters are enhanced by richer mulberry and Christmas plum flavours. A fine elegance exists in the texture with lovely lingering soft tannins and a fresh clean finish making the wine complete. An ideal accompaniment to gamey dishes, antipasto and with a strongly flavoured cheese platter.

