

**2006 Sangiovese
Adelaide Hills 100%**

Wine Analysis

Winemaker: Greg Clack

Bottled: April 2009

Alcohol: 14.0%

Oak: 3-4 year old French Oak - Hogshead

Acid: 6.5 g/L

pH: 3.37

Residual Sugar: 2.3g/L

Sulphur: 144 mg/L

In the Vineyard

Produced from fruit in the northern region of the Adelaide Hills, and excellent growing season prior to harvest set the scene for ideally balanced fruit from our well managed vineyards. The limestone based soil plays an important role in checking the vine vigour producing intensely flavoured fruit. Harvested in the early hours of the morning while the fruit was still cool to preserve freshness.

In the Winery

The grapes were crushed and destemmed, and fermented at cool temperatures to allow full extraction of colour and flavour. It was pressed off skins after 6 days and transferred to 3-4 year old French oak for maturation. The wine was matured in French oak for 24 months to integrate tannins and give a savoury note and complexity to the palate.

In the Glass

Colour

Crimson cherry red with light purple hues

Bouquet

Aromas of dark cherries, raspberry and red currants are enhanced by cinnamon spice and violets. Just a hint of butterscotch from the oak comes through initially and after a few minutes disappears and the fresh forest floor and earthy characters dominate.

Palate

A soft round palate with generous red fruits dominate the palate. Notes of cinnamon and nutmeg give complexity to the generous palate. Ripe cherry acids are balanced with the rich fruit sweetness. Smooth velvety tannins and savoury notes leave a pleasant lingering taste and sensation making the wine an ideal accompaniment to gamey dishes, antipasto and with a strongly flavoured cheese platter.



The Sunning Hill Story

In memory of one of the first known vineyards in the region at Sunning Hill, which is now located somewhere at the bottom of the Millbrook Reservoir, adjacent to Chain of Ponds

**SUNNING HILL
SANGIOVESE**

2006



Chain of Ponds