

**2008 Sangiovese  
Adelaide Hills 100%**

**Wine Analysis**

**Winemaker:** Greg Clack

**Bottled:** May 2010

**Alcohol:** 15.0%

**Oak:** 3-4 year old French Oak - Hogshead

**Acid:** 6.8 g/L

**pH:** 3.38

**Residual Sugar:** 2.6g/L

**Sulphur:** 150 mg/L

**In the Vineyard**

Produced from fruit in the northern region of the Adelaide Hills, an 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 in open fermenters 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 plum purple hues

**Bouquet**

Aromas of black forest cake, dark cherries, raspberry and red currants are enhanced by cinnamon and nutmeg spice. Just a hint of roasted chestnuts is evident from the oak. A very inviting and complex nose.

**Palate**

A full flavoured palate with good primary fruits of cherry and blackcurrant, black forest cake and a mild spiciness balance the fruit. There are savoury tannins which are firm but not excessive and do not dry out the palate. Balanced acidity and a soft round palate complete what is an ideal accompaniment to food.



**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**

**2008**



*Chain of Ponds*