



Alternative Range

Clare Valley Sangiovese 2014

Region - Auburn, Clare Valley South Australia

Vineyards - The fruit for this wine was sourced from Auburn at the Southern end of Clare Valley. The vineyard is on deep red soils with exposed mid rows and a single spur canopy. The vineyard is shoot thinned and produces small compact bunches.

Growing Conditions - Adequate winter rains followed by a warm August / September set the vintage for near perfect conditions. The vineyards maintained good shoot length, canopy coverage and bunch numbers. A January heatwave nearly undid all the great lead up work until 90mm of rain fell and slowed the ripening down. The result was excellent growing conditions that led to fantastic wine.

Winemaking - The fruit was harvested at the end of March. It was crushed and the fruit left to soak in open top fermenters for five days prior to fermentation to extract soft tannins and colour. The wine was allowed to naturally warm up to ferment and the juice pumped over the skins daily to optimise extraction of colour, tannins and flavour. The wine was left to soak on skins for 45 days extended maceration to soften and integrate big tannins, before being pressed off to older French oak to mature for 18 months.

Winemakers Tasting Notes - Crimson red in colour, this wine is lifted in bright, vibrant cherries, violets and black tea. Hints of dried lavender and Chinese five spice linger in the background. The palate is savoury and yet silky, long and seductive. The fruit is soft and juicy and packed full of enticing flavours such as plum and rhubarb with hints of nougat perfectly packed in a fine, savoury tannin line. The wine has the hallmark acidity that helps focus the wine and gives it direction and energy. The soft savoury tannins are tactile yet unobtrusive giving succulence and length of flavour.

A drink now style of wine, careful cellaring of 4 – 8 years will be rewarded.

Analysis - pH 3.33 | Alc. 13.5% | TA 6.93g/l

Awards

Gold, 2015 Clare Valley Wine Show

Silver, 2015 Australian Alternative Varieties Wine Show

90 pts, 2017 James Halliday Wine Companion

