



2005 Sangiovese

The Sangiovese variety was pioneered in Australia by Coriole Vineyards. It was first planted in 1985 with the aim of being a contrasting style to Shiraz, the great tradition of McLaren Vale. It has proved to be ideally suited to the warm maritime climate of the region. Some people say that if you have not yet acquired a taste for Sangiovese then you need a holiday in a farmhouse in Italy... preferably Umbria or Tuscany.

Vineyards

The fruit from some of the oldest producing Sangiovese vines in Australia. These vines are at Coriole, or contracted growers in McLaren Vale. It is rare for a new vineyard to qualify for Coriole Sangiovese until it is at least 10 years old. As Sangiovese tends to produce large crops, a variety of techniques are used to control crop levels to ensure high quality fruit is produced.

Winemaking Notes

Sangiovese winemaking is very traditional. Grapes are fermented in open fermenters and hand plunged. The different blocks are aged separately, all in older oak hogsheads for about a year. A few months before bottling the selection and 'assemblage' takes place.

Vintage

The 2005 vintage was extremely dry resulting in lower than usual crops, however periods of warm weather advanced ripening, producing flavour ripeness at lower baume sugar levels. This resulted in a balanced wine reflecting the more traditional elegant style of Sangiovese.

Tasting Notes

A classic varietal example of Sangiovese, this wine has a lifted cherry and spice nose. The palate is elegant and spicy with fine tannins, a lean mouthfeel and delicate juicy red and maraschino cherry characters.

Technical Notes

Bottling Date: 17.07.2006

Sizes: 375ml, 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Sangiovese

Alcohol: 14.0 % alc/Vol

Total Acidity: 6.2 g/L

pH: 3.59

CSPC: 9319093103316

Allergens: The use of natural fining agents may have been used. Traces of egg, fish or nuts may occur.

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