



07 RUTHERGLEN ESTATES SANGIOVESE

Beautiful bright cherry notes with natural spicy and savoury flavours ...

VINTAGE CONDITIONS

Despite limited rainfall, late spring frosts and one of the earliest harvest on record, we are very happy with the results of the 2007 vintage. One of the earliest and compressed harvest periods on record, the wines of 2007 have great intensity of flavour, freshness and colour.

TASTING NOTES

Sangiovese is the most widely planted variety of all Italian varieties, both in Italy and in the 'new world'. Most famously it is the major grape variety in the famous Chianti and also the super Tuscans.

Rutherglen is a very suitable region for Sangiovese, being warm enough to adequately ripen the variety, and in the best years producing juicy, yet elegant wines with varietal characters sour cherry on the nose and palate, as well as the earthy, truffle-like characters associated with the best traditional Italian wines.

The 2007 Sangiovese is considerably lower in alcohol than in previous years and as such is tightly structured, with a particularly savoury and earthy complexity, soft cherry flavours, and lingering acidity.

WINEMAKING

In making this wine one hectare of our lowest yielding vines of our Sangiovese block was crushed and cold soaked for 48 hours in a small static fermenter before being warmed and inoculated with a traditional Italian yeast strain. The wine has been aged in oak for 9 months and while the majority of the oak is old, this year 20% was new and one year old Hungarian oak. We use premium Hungarian oak with our Italian varieties to accentuate both the bright cherry notes and the naturally spicy and savoury characters. Importantly we find that it enhances the varieties beautiful length of tannin and acid.

AWARDS

GOLD Alternative Varieties Wine Show 2009

EAT WITH

Sangiovese loves pizza, pasta and Italian cuisine. Our Cellar Club administrator Sheree suggests a hearty homemade beef lasagne.

CELLARING

3 to 5 years.

WINE DETAIL & ANALYSIS

Variety Sangiovese

Region Rutherglen, North East Victoria

Harvest date March 2007

Release date January 2009

Alcohol 13.5%

Oak treatment 100% aged in Hungarian oak hogsheads (300L) and puncheons (500L) 9 months, 20% of that oak being new and 1 year old

Total acid 6.71/L

pH 3.58

Residual sugar 0.44g/L

