

2024 SANGIOVESE

Fruit sourced from the undulating limestone ridges topped with red-brown loam of the Seaview District in northern McLaren Vale and estate-grown young vines grown in loam over clay in the Willunga foothills. Certified organic & biodynamic.



VINTAGE NOTES

The lead up to the 2024 vintage progressed with distinct weather changes and challenges. The growing season began with dry spells and cool nights contrasted by warm days. Spring brought strong winds during flowering, impacting crop levels. Significant summer rains arrived in December and January, leading to a notably dry vintage. A heatwave in March, with four consecutive days above 37 degrees Celsius, added further intensity to the season. Despite these trials, the lighter crop ultimately allowed us to carefully manage our fruit intake, proving to be a blessing in disguise.

WINEMAKING NOTES

Certified organic and biodynamic. Fruit is sourced from 80% Seaview District in the northern reaches of McLaren Vale and 20% estate-grown fruit in the Willunga foothills. Fermented with indigenous yeast and minimal additions. Malolactic fermentation took place in seasoned French oak, then for a further 6 months maturation.

TASTING NOTES

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| Colour | Deep red with purple hues |
| Bouquet | Lifted nose of red berries, blueberries and some florals |
| Palate | Vibrant red berry flavours continue to shine, enhanced by a lively, crunchy acidity. The fine tannins serve as a graceful framework, adding structure and length while maintaining a bright and racy palate. |

TECHNICAL DETAILS

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| Variety | Sangiovese 100% |
| Harvest Date | 13 & 28 March 2024 |
| Oak Treatment | 6 months in seasoned 300L French oak |
| Analysis | Alc: 13.5%, pH: 3.55, TA: 6.58g/L, GF: 0.1g/L |
| Bottled | 15 October 2024 |