

CHARLOTTE'S FARM

SANGIOVESE

Variety Sangiovese

Vintage 2004

Analysis 13.5% alc, 7.2g/lit TA, 3.34 pH, 0.1 g/lit RS

Winemaking

All grapes are estate grown on our Gulval Road Vineyard. The growing season was mild giving big mouth filling flavours. Following crushing and "cold soaking", fruit was fermented in static ferments for 7 days. Malolactic fermentation was completed within several days of primary fermentation due to the inoculation with pure cultures. Follow coarse filtration, the various parcels were matured with French oak. Following 12 months oak maturation the wines were blended stabilised and filtered to bottle.

Style Oak matured

Additives

Preservative	220
Antioxidants	Nil
Allergens	Nil

Tasting Notes

The colour is medium full brick red and darker than expected from this variety. The aroma is mainly red and black berry fruits combined with plum hints violets and integrated slightly chary oak. Sangiovese tends to have a high acid and firm astringency but very fruity slightly cherry like flavours. There is good lingering flavour and a clean firm acid finish. This wine will improve and develop for the next 3 – 4 years.

Accompaniment

The medium weight of flavour and pleasant tannin makes this a perfect food wine to match with your favourite Asian and fusion food, antipasto, meat dishes or great with cheeses.

Packaging 12 x 750ml bottles



HOPWOOD