

MINIMUM.

TASTING NOTES

2019 SANGIOVESE ROSATO.

GRAPES: 100% SANGIOVESE

ACID: 6.7G/L

pH: 2.93

ALC/VOL: 12.5%

Picked on the last day of February 2019. 600L wild fermented in aged hogsheads (ferment started in a stainless steel tank for 3 days, then transferred to the hogsheads where it proceeded to bone dry 5 days later). The balance inoculated with an indigenous biodynamic yeast culture and fermented in stainless steel. Immediately post-ferment the stainless component expressed manic tropical esters but over time they transformed into wonderful strawberries and cream notes. The wild barrels have brought a robust savoury note to otherwise bright red berry characteristics and a delicate spice. An exceedingly easy to drink wine.

PRIMARY NOTES.

Savoury, sour cherry, red berries, spice.

EXTENDED NOTES.

A wine with a vibrant aroma. Bright raspberries, sour cherries, strawberries and cranberries with a hint of strawberries and cream lollies. Wild barrel ferment components add contrasting savoury and dried herb elements. Palate is clean, dry and super refreshing with lively raspberry and strawberry notes persisting.

