



FLYING SHEEP

Sangiovese 2016



Sangiovese in Hawkes Bay is not for the faint hearted. The best international examples are deeply coloured with dark purple hues. Aroma's that are full, vibrant and complex with black cherry and violet on display. In our climate, these things are all possible but it takes a lot of vineyard wizardry to achieve the kind of ripeness we need to deliver it. The vines have a tendency to over produce so need to be carefully restrained.....the wine is anything but! When we get it right, the palate is vibrant and concentrated with blackcurrant and ripe plum flavours, all integrated with black pepper and very ripe and soft tannins.

Wine	Flying Sheep Sangiovese
Vintage	2016
Varietal	100% Sangiovese
Harvest Date	10/04/2016
Alc.	13.0%
pH	3.40
Ta	5.7g/L
Rs	0.1g/L
Crushing/Pressing	Destemmed and lightly crushed to Open top Fermenters. Cold Soaked for 3 days
Fermentation	Fermented on indigenous yeast. With natural spring Malolactic fermentation
Oak/Barrel handing	Racked to 20% new and 80% seasoned French oak barrels for aging(24 months).
Fining	Egg White Fined
Filtration	Sterile Pad Filtered
Cellaring	7- 10 years

Winemakers Notes

Vibrant, concentrated and richly coloured with wafts of violets and black cherry,
That led into flavours of blackcurrant and ripe plum flavours. Plenty of ripe fruit,
Hints of black pepper and sandalwood, with lovely soft ripe tannins.
Ripe, plush, Generous and refined wine.

