

KRYSTALLO ESTATE

BELITSO

HIGH COUNTRY • VIC

SANGIOVESE • 2021

QUICK NOTES

VINTAGE

2021

WINEMAKER

Adrian Santolin

GRAPE VARIETY

Sangiovese

BOTTLED

October 2022

GROWING AREA

Upper Goulburn

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

5.8g/l

PH

3.3

CELLAR POTENTIAL

3-8 years

OAK

French

MATURATION

12 months

COLOUR

Medium ruby with a purple hue

NOSE

Delicate red cherries, plum, and sweet herbal notes

PALATE

Juicy raspberry, fresh fig, savoury spice, and smoky nuances combine seamlessly to fill the palate

WINEMAKING

The fruit was harvested when sugar, tannin and acidity were all balanced. Fermentation was carried out in open fermenters, lasting ten days with regular pump-overs and plunging ensuring maximum colour extraction. Wine was then pressed off skins and transferred to oak for MLF and eleven months maturation before being carefully blended and bottled.

FOOD PAIRING

Gnocchi with brown butter and sage

VINTAGE NOTES

A warm, wet spring and an early start to summer ensured thick canopies, good flowering and fruit set. Vineyard management was crucial to ensure ripening wasn't impacted and disease pressure was kept at bay. January temperatures saw a slower than usual ripening, however the mild days and cool nights provided ideal ripening conditions across all varieties.

