



SANGIOVESE SOUTH AUSTRALIA



COLOUR

Deep purple

NOSE

Dried herbs, black fruits, and a typical sangiovese dusty earthiness.

PALATE

Big, full bodied, black fruits, superbly balanced palate with moderate astringency.

WINEMAKING

Standard red wine making practices.

FOOD PAIRING

Sangiovese and tomato are a classic combination. Pair with tomato-based dishes such as red sauce pasta, spaghetti and meatballs, or preparations with marinara sauce, like ravioli alla marinara, are all brilliant pairings.

VINTAGE NOTES

Hot and dry

QUICK NOTES

VINTAGE

2022

WINEMAKERS

Alex Russell

GRAPE VARIETY

100% Sangiovese

BOTTLED

August 2022

GROWING AREA

South Australia

ALC %/VOL

14.5% v/v

TITRITABLE

ACIDITY

6.17g/l

Ph

CELLAR

POTENTIAL

3 years

OAK

MATURATION