



GRAPE VARIETY
Sangiovese + Petit Verdot

COLOUR
Cloudy Pink

NOSE AND PALATE
Watermelon. Textured. Fine Bead.

VINEYARD REGION
The Vineyard Collective, Mudgee

VINEYARD ALTITUDE
520 metres above sea level

WINE ANALYSIS
Alc/Vol: 11.8%, pH: 3.2, TA: 7.1g, Yeast Type: QA23

WINEMAKER
Will Gilbert

PEAK DRINKING
Now

VINEYARD CONDITIONS

Mudgee is 520 - 570 metres above sea level and produces grapes that are more savoury and structured in style. This is due to the warmer climate, where the mean January temperature is 23.5°C, and the average rainfall is 600mm per annum. The soil in Mudgee is predominately clay loam, which is deep and well drained with underlying shattered rock and quartz.

WINEMAKER'S NOTES

The grapes were harvested earlier than normal to maintain the bright fresh varietal characteristics. They were destemmed, must chilled and pressed, after which the settled juice was racked, and fermentation initiated.

Fermentation was then monitored and temperature maintained between 13 - 16°C to allow for a steady ferment. Once the baumé level had dropped more than 2/3 of its value, the residual sugar was then regularly measured as we were aiming to hand bottle and cap at 12.5 grams/litre of residual sugar. The wine then lay down for fermentation before being released.

It is up to you how you would like to drink it; some like it cloudy, some like it clear.
Either softly roll or not - before opening with care!