

SMALL VICTORIES

WINE CO



2021 SANGIOVESE

STYLE *super vibrant, savoury and delicious*

AROMA *red cherries and subtle notes of orange rind*

PALATE *lovely vibrant fruit to begin, completed by a creamy savoury edge owing to time on lees in older French oak. The tight, typical Sangiovese tannin profile adds a refreshing crispness to the finish.*

DRINK *now*

FOOD *this is a versatile wine and is equally suited to a gamey slow cooked dish or a niçoise salad, margherita pizza or simply some chunks of pecorino or parmesan*

VINEYARD *Macclesfield, Adelaide Hills*

SOIL *well drained loam with ample sunlight, hillside*

SEASON *long and mild with very little disease pressure, even for this large and tight bunched variety. Several passes to control crop load and crowding eased pressures.*

WINEMAKING *picked on the eve of a wet break in an otherwise drier couple of months. Open fermentation over 8 days with very gentle cap management followed by malolactic fermentation in seasoned French oak. Left on lees to build mid palate weight to balance the natural tannin and acid profile of Sangiovese.*

MATURATION *seasoned French oak puncheons (500L) and larger format (1350L) for 7 months*

ALC/VOL 14.0%

WINEMAKER COMMENTS *we focused on retaining freshness and the vibrancy this vineyard brings to Sangiovese. Super pretty yet somewhat serious with a savoury textural finish - Cheers, Jules*

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