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## TASTING NOTES

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### ***Sangiovese 2013 'Camelback'***

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| <b>Summary:</b>          | Cherry, earthy, berries and spice predominate the aromatics. On the palate there are generous red cherries, blackberries, earthy/savoury textures lingering in the background, with good length. Chalky tannins make this wine identifiable with typical Sangiovese characteristics.   |
| <b>Origin:</b>           | Heathcote, Victoria.   |
| <b>Viticulture:</b>      | Vines planted in 2001, with a new block of the Brunello clone in planted in 2010. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening.  |
| <b>Vintage:</b>          | An early budburst followed with good November rains. Summer was warm to hot, with another early start to the harvest. Sangiovese picked from 8 <sup>th</sup> – 14 <sup>th</sup> of March. This is the first wine with the new Brunello clone blended into the Sangiovese.  |
| <b>Winemaking:</b>       | The grapes were crushed into open fermenters and plunged 3-4 times daily to gently extract colour, flavour and tannins. At the end of fermentation, the resulting wine was pressed and transferred to French oak barriques. Oak used was mostly 2-3 year old French oak barriques, no new barrels as Sangiovese is all about those lovely puckering fruit tannins. After 9 months barrel maturation on lees, the wine was assemblaged, ready for bottling. |
| <b>Bottled:</b>          | August 2014  |
| <b>Alcohol:</b>          | 14.6%  |
| <b>Ageing Potential:</b> | Enjoy now, or cellar for approx 3 years  |