



1507 Melton Highway
Plumpton, Victoria 3335
Ph: (03) 9747 1444
Fax: (03) 9747 1481

TASTING NOTES

Sangiovese Nebbiolo Rose' 2014 'Camelback'

- Details:** Normally 100% Nebbiolo, but due to frost we lost 90% of our Nebbiolo, hence Sangiovese was added as the main component as the fruit profile blended well with the Nebbiolo.
A unique copper/onion skin colour, displaying wild herbs and bay leaves. Slightly sweet to off dry, with lovely length and body, enjoyed chilled.
- Origin:** Heathcote, Victoria.
- Blend:** 91% Sangiovese, 9% Nebbiolo
- Viticulture:** Vines planted in 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Cropped at less than 2Tonne/acre.
- Vintage:** An early budburst, followed by a destructive October frost that destroyed 90% of the Nebbiolo. A warm summer without heat spikes, the Sangiovese and Nebbiolo enjoyed a nice even ripening. As a late ripening variety, Sangiovese & Nebbiolo weren't picked until the end of March.
- Winemaking:** Hand picked bunches, juice was runoff at the hopper before destemming, thereby avoiding phenolic pickup/extraction. The juice was racked and naturally "wild" fermented at cool temperatures in stainless steel vats. When the ferment stopped, at 4g/L sugar, it was stabilised and bottled. No fining and minimal handling.
- Bottled:** Nov 2014
- Alcohol:** 14.5%
- Ageing Potential:** Enjoy now, over the next 2 summers