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TASTING NOTES

Heathcote 'Artigiano' Sangiovese 2010

Summary	Lifted dark cherry and spice on the nose, fresh and fragrant. The palate continues in the same vein, with cherries, warm spices, earthy and dark berries with dry herbs/bay leaves. The chalky tannins balance the wine nicely and make it a suitable partner for many richer meat dishes. It is a supple, silky wine that is dense, savoury, and very refined.
Origin:	Heathcote, Victoria
Blend:	Sangiovese 100%
Viticulture:	Vines planted on grey clay soils in 2001. Vertical shoot positioned bunch thinned to ensure fruit exposure and even ripening
Vintage:	Budburst occurred at the end of August/beginning of September, where September had +10days over 20°C and 1 day of +30°C. November was unseasonally hot with 3 weeks of 30°C, which consequently reduced cropping levels at flowering. A warm to hot summer, with no heat spikes like 2008/9. Mid February experienced showers, likewise in mid March. Fruit picked from 17 th Feb to 3 rd March. Cropped at 1.5 Tonnes/acre.
Winemaking:	Picked in 4 lots from our Heathcote vineyard; the first at 11.9 Baumé and the forth at 13.3 Baumé. All were destemmed and fermented in open fermenters from 1Tonne vats to 4Tonne vats. Matured in French oak barriques for 10 months, 10% new oak. A portion was returned to stainless steel after only three months to retain freshness with the majority matured in oak. Blended in January 2011, unfiltered and unfined.
Bottled:	February 2011
Alcohol:	13.4%
Ageing Potential:	Enjoy now, or cellar for 3-4 years