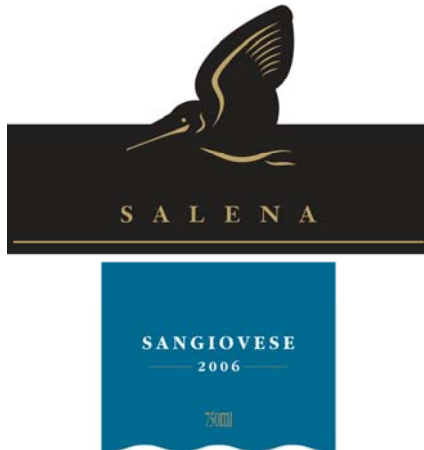


TASTING NOTE

Salena Estate Sangiovese 2006



About This Wine

Sourced from Salena Estate Wines own vineyards, at Lyrup the fruit was picked at between 12.0 and 13.0 Baume. This level of ripeness enabled the fruit to display good colour, depth of flavour and intensity. In the traditional Chianti style, the wine was harvested when flavors were right rather than aiming for excess sugar. The wine was crafted in a light style to highlight its delicate characters

Vineyard Region

100% Riverland, South Australia

Grape Varieties

90% Sangiovese 10% Shiraz

Vintage Conditions

2006 was a dry consistently warm vintage without excessive heat or rain. Yields were average or marginally down depending on the vineyard site. Patience and courage were rewarded with flavour and tannin ripeness arriving at 12.0-13.0Baume for the Sangiovese.

WINEMAKER'S COMMENTS

Colour

The colour is brick red with a light ruby hue.

Nose

The nose is fresh, robust and generous with scents suggesting wild herbs, cherries, and a hint of violets.

Palate

On the palate this wine has a light and graceful structure, clean acidity and soft tannins. This light bodied wine is in the style of all great food wines – savory and complex with heady sour cherry fruit and palate cleansing acidity. Oak influence is very much to the background, with 30% of the blend aging for 6 months in fine 3-year-old French hogsheads. A true vino da tavola - a wine made for the table.

Laboratory Analysis

Alc/Vol : 12.5% pH : 3.50 Total Acid : 6.55g/L Residual Sugar : 0.50g/L