

Salena Estate Sangiovese

Vintage

This year was a dry, consistently warm vintage without excessive heat or rain.

Yields were average or down, depending on the vineyard site. Patience and courage were rewarded with flavour and tannin ripeness arriving 12.0 and 13.0 Baume for the Sangiovese.

Sourced from the 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.

Vinification

Overall, we have endeavoured to produce a wine ideally suited to be paired with food. Sangiovese was selected for its softness and savoury power which compliments all manner of dishes rather than overwhelming them.

In the traditional Chianti style, the wine was harvested when the flavours were right, rather than aiming for excess sugar and then made in a light style to highlight its delicate characters. The winemaking aim was to let the quality of the fruit speak for itself. To this end, after crushing, the fruit was fermented on its skins in temperature-controlled vessels to allow for an even and steady rate of fermentation, which resulted in an excellent depth of fruit flavour and colour extraction. The process was completed with the assessment and grading of all the separate components before oak maturation and assemblage of the final blend.

Description

The exceptional balance of silky tannins, generous ripe fruit flavours and distinct varietal characters do justice to this noble grape.

Our Sangiovese is fresh, robust and generous in bouquet with scents suggesting wild herbs, cherries and a whiff of violet. On the palate it has a light and graceful structure, clean acidity and soft tannins.

This light bodied wine is in the style of all great food wines - savoury 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 a fine 3-year-old French hogshead.

A true vino da tavola - a wine made for the table.



Technical

Alcohol by volume;	12.5%
pH;	3.50
Total Acid;	6.55 g/L
Residual Sugar;	0.5 g/L
Varieties;	90% Sangiovese 10% Shiraz
GI;	100% Riverland South Australia