

LARK HILL WINERY

ORGANIC | BIODYNAMIC | SUSTAINABLE

COOL CLIMATE WINES FROM THE CANBERRA DISTRICT

Lark Hill 2024 'Estate' Sangiovese

*Vineyard Origin; Dark Horse Vineyard, Canberra District
(Murrumbateman Sub Region)*

Altitude 600 MASL. Vine age; 20 years

Certified Organic, Certified Biodynamic, Vegan

2024 was an excellent vintage across the region. Regular rainfall in Spring and early Summer supported healthy canopy growth, while a dry and settled finish to the season allowed for steady ripening and clean fruit at harvest. Yields were balanced, and flavours developed evenly, with good natural acidity and phenolic ripeness. The wines from 2024 are vibrant, pure and expressive.

This Sangiovese was destemmed and fermented on skins for 14 days, before being pressed to stainless steel tanks to complete malolactic fermentation. The wine was bottled early to preserve freshness and vibrancy.

Bright aromas of red cherry, wild strawberry and dried rose, with a hint of blood orange and dusty earth. The palate is light to medium-bodied, with juicy red fruits, fine tannins and fresh acidity driving a savoury finish.

Serving temperature; 16-20°C

Serve with; salumi, tomato ragu, chargrilled lamb.

