# MOTLEY CRU




## SANGIOVESE - KING VALLEY - 2021

Motley Cru wines are a culmination of nearly 4 decades in the wine game, from making, distributing, selling, and of course – slurping! They are honest, unpretentious, and delicious wines that we have a lot of fun making. We are a small 'motley cru' of wine geeks and music tragics, and despite the name we are not prone to glam rock tantrums.

**Vineyard region**
Moyhu, King Valley, North East Victoria

**Season**
The growing season got off to a great start with higher than average rainfall in both winter and spring which saw strong canopy growth and good yields. A dry and mild summer followed with only a handful of hot 40C+ days. A significant rain event of approx. 50mm late January increased the disease pressure on some varieties that were approaching their harvest date. These sporadic heavy rain events continued in February and March. The timing of picking was critical to the overall wine quality.

**Winemaking**
The fruit was destemmed to fermenter where it underwent a 48 hour cold soak. Seeded and fermented at 28 degrees, 2 gentle pump overs per day. Once primary ferment complete one tank left on skins for 25 days the other pressed off after 7 days. Blended and filtered prior to bottling.

**Nose**
Perfumed fruit of classic cherry and violets with berries and spice of cinnamon, cloves and pepper.

**Palate**
The palate has hints of dark chocolate and savoury notes with weight and substance, the fine grained tannins supporting a long finish.

**Alc** 13.4% **pH** 3.60 **TA** 5.45 **RS** 0.21 g/L

**Food recomendations**
Spaghetti alla puttanesca, Pizza Margherita or a Salumi board.

**Serving suggestion**
Drink with your own motley cru of people.