

TAR & ROSES

2025 SANGIOVESE

GEOGRAPHICAL INDICATION

Heathcote

VINIFICATION

Machine harvest in the cool of the early morning into half tonne bins using a select harvester. Crushed into open topped fermenters and pumped over twice daily. Temperature, baume, pH & TA monitored during the course of its ferment. No extended maceration but pressed out using an airbag press to tank. Settled off gross lees before being transferred to barrel for malolactic fermentation and maturation.

OAK MATURATION

Matured in old seasoned barriques for 10-12 months.

ANALYSIS

Alcohol 14%
pH 3.44
Acid 6.07g/L
Sugar <0.5g/L

COLOUR

Rich garnet in colour with medium density

NOSE

Terracotta clay pots, dark cherries, touch of dried herbs & black peppercorns with a hint of orange peel

PALATE

As with the nose, ripe dark cherries fine substantial tannins present but not overwhelming help carry the fruit across the palate. Well balanced and nourish.

FOOD MATCH

Woodfired pizza

WINEMAKERS COMMENTS

2025 was reminiscent of a warm Heathcote summer. Warm days and cooler nights allowed for good flavour development giving the wine lovely body and concentration. This wine comes from two vineyards both north of Colbinabbin along the Mt Camel range.

