



2018 Sangiovese

Adelaide Hills

With the ever-increasing globalisation of the wine industry, we, like you, could be forgiven for thinking we were all just pawns in the big wine company game. The release of the Pawn is a manifestation of our resolve to amend this situation by releasing wines hand crafted from small parcels of premium fruit from our Adelaide Hills Vineyards.

Dry, complex and layered – this wine is multi-faceted with cherry and cranberry fruit, leather and mineral notes, light tannin, and a long complex finish. Spice and violets enhance aromas of cherry-cola and raspberry.

Cellaring Trivia - This wine is enjoyable now, but has the structure to flower into a classic over the next 4 to 6 years.

Goes best with - pizza and a DVD on a Friday night, a bowl of tomato based pasta with the in-laws, cheese and crackers and is also soft enough to be wolfed down by its self.

Vineyard Location – Macclesfield, Adelaide Hills, South Australia,
-35.186149, 138.815208

Harvest Date – 10th March 2018, (very early for Sangiovese) , picked with a Selective grape harvester which removes all the materials other than grapes (like sticks, stalks & leaves)

Harvest Weight – 6.0 tonnes/hectare

Clonal Material – Brunello, Piccolo & Mat Clones

Vinification—All fruit was fermented in small open top fermenters allowing maximum extraction of colour and flavour. Partial whole berry fermentation on the *Piccolo* clone, (mainly because the berries are so small they cannot be crushed) allows for greater complexity. These small batch ferments were initially allowed to go hot, then cooled right back towards the end of fermentation and then left on skins for several days prior to oak. The wine was matured in old American barriques for 9 months prior to bottling.

Yeast - Wild

Alcohol – 14.65%

pH – 3.43

T.A. – 6.11