



2022 Sangiovese

Adelaide Hills

With the ever-increasing globalisation of the wine industry, I 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 my resolve to amend this situation by releasing artisanal wines, hand crafted from small parcels of cool climate premium fruit from our Adelaide Hills and Langhorne Creek Vineyards.

Dry, complex and layered – this wine is multi-faceted with dark cherry, cranberry fruit, leather and mineral notes, with balanced savoury tannin and acid to give a long complex finish. Spice and violets are enhanced with aromas of cherry-cola and raspberry to make a true medium bodied food wine.

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 – 11th April 2022

Harvest Weight – 6.0 tonnes/hectare

Clonal Material – Piccolo Clone

Vinification— The Piccolo fruit was fermented in a small open top fermenter allowing for maximum extraction of colour and flavour.

Partial whole berry fermentation (due to the small berry size of the *Piccolo* clone), allows for greater complexity and palate weight in finished wine.

The wild small batch ferment was initially allowed to go hot, then cooled towards the tail end of fermentation to stabilise colour and tannin.

The wine was pressed straight to mature French and American large format oak for 9 months prior to bottling.

Sustainably Grown

Vegan Friendly

Yeast - Wild

Alcohol – 14.2 %

pH – 3.3

T.A. – 6.71