



Sanguine

ESTATE



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90/100 James Halliday

★★★★★ Winestate March/
April 2009 (Edition)
Vol 32, Issue 2

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further details

2006 Cabernet Sauvignon (70%), Cabernet Franc (15%) Petit Verdot (15%)

Viticultural Practices:

Our boutique vineyard and winery is a family enterprise intent on making concentrated, sophisticated and complex wines inspired by our unique Heathcote terrior, a fault line of ancient Cambrian red rock pulverized over 510 millions years into soil.

Whilst we are a predominantly Shiraz producing winery, we planted 5 acres to 8 different varieties in 2000 to determine how well other varieties can do in Heathcote. Like the Shiraz vines, the vertical shoot positioning trellising system was used to open up the canopy which helps reduce the risk of disease and exposes the grapes for ripening. The vines are cane pruned to a single fruiting wire with a maximum of 20 buds for vine. Crop levels are naturally low and hence bunch thinning is generally not required and irrigation kept to a minimum with some blocks being unirrigated.

To conserve the natural balance within the soils and hence the overall health of the vines, we aim to minimize the use of chemicals. In fact, over the past few years, we have managed the vineyard organically by utilizing organic fertilizers and employing other techniques such as mulching to eliminate the use of chemicals. It is our practice to utilize organic principals in the first instance and then if absolutely necessary, we use small amounts of chemicals to target specific parts of the vineyard.

Wine Style Notes:

We utilize traditional winemaking practices that are labour intensive but within a modern understanding of its ways. To allow maximum integration, all three varietals that are blended for this wine are picked at the same time, destemmed, lightly crushed and then co-fermented with their own wild yeasts in small open fermenters for 12 days. The wine is then pressed to French oak (approximately 20% new) and matured for up to 18 months. All wine is moved around the cellars by gravity to avoid pump shock. In good cellars, our wines can age for anywhere up to 7 to 10 years.

Vintage Overview:

Good winter rains followed by better than average spring rains enabled the vines to burst evenly and set a good crop. A warm to hot summer encouraged many winemakers in the region to pick early however a cool March/April meant that we could give our fruit extended hang time for full flavour development without baumes creeping up to high. The result is richer and more concentrated fruit flavours. The wines from this vintage are proving to be some of the best that we have produced. In fact, it is in the 2006 vintage that we produced our first ever reserve wine.

Tasting Notes:

Aromas of mulberry and cassis and a touch of earthy minerality. Fresh juicy mid palate of black currant and mulberry with a firm long finish.

Technical Data:

Bottling Date: December 2007

Sizes: 750ml

Region (GI): 100% Heathcote

Varietal composition: Cabernet Sauvignon (70%), Cabernet Franc (15%), Petit Verdot (15%)

Alcohol: 14.5% alc/Vol

ALLERGENS: Minimal Sulphur Dioxide added.

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