



# Sanguine

ESTATE



## Reviews / Show results

“Extremely complex, buttery nose and very powerful creamy/nutty flavours with a lemon meringue-like thread running through”

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## 2008 Chardonnay

### 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.

We have utilized the vertical shoot positioning trellis system to open up the canopy, reduce the risk of disease and exposes bunches to direct sunlight for ripening. The vines are cane pruned to a single fruiting wire with a maximum of 20 buds per 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 control weed growth. It is our practice to utilize organic principals in the first instance and then if absolutely necessary, use small amounts of chemicals to target specific parts of the vineyard.

### Vintage Overview:

The beginning of the 2008 vintage started poorly with no rainfall in spring, but thankfully no significant frosts. The start of summer was unusually cool with a large rainfall event in each month through to February setting the vines up for a great vintage. The fruit was in excellent condition when it was picked in the first week of March, fortunately picked before the heat wave struck.

### Wine Style Notes:

The Chardonnay grapes were hand harvested at first light to make the most of the cool conditions. In the winery the grapes were whole bunch pressed into French oak barriques (approximately 20% new), then allowed to rest until the wild yeast began the fermentation process. Partial malolactic fermentation was encouraged to help soften the wine and the lees stirred to add complexity. The wine was left to mature for approximately 12 months in oak.

### Tasting Notes:

The wine displays complex aromas of ripe melon with nutty and buttery undertones. The palate has powerful creamy flavours with a fresh lemon and biscuit finish.

### Technical Data:

**RRP** \$19.95

**Sizes:** 750ml

**Region (GI):** 100% Heathcote, Victoria (Australia)

**Wine composition:** 100% Chardonnay

**Alcohol:** 13.8% alc/vol

**pH:** 3.35

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