



Sanguine

ESTATE



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2007 Tempranillo

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 expose 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, we use small amounts of chemicals to target specific parts of the vineyard.

Vintage Overview:

A devastating frost affected 60% of the Sanguine vineyards during spring resulting in significant crop loss for the 2007 vintage. This low yield ensured good vine health throughout a very dry warm summer and produced wines of great quality and concentration.

Wine Style Notes:

We utilize traditional winemaking practices such as small fermentation tanks, natural fermentation (ie no yeast additions) and gravity for grape and wine transfer. Whilst this can be quite labour intensive, we believe it ensures the preservation of natural fruit flavours and the Heathcote terrior character. The Tempranillo grapes were hand harvested, destemmed and lightly crushed into small open top fermenters. A natural fermentation then proceeded. The resulting wine was pressed to French oak barriques (approximately 10% new) for a subtle oak influence. Maturation was extended from 18 to 20 months to allow the wine to soften and show greater complexity. In good cellars, we recommend up to 7 to 10 years aging.

Tasting Notes:

The wine displays fruits of dark cherry and ripe raspberry with hints of dry herbs and spice, oak influence is subtle.

The palate is filled with sweet cherry entwined with spice and an elegant tannin structure.

Technical Data:

RRP \$29.95

Sizes: 750ml

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

Varietal composition: 100% Tempranillo

Alcohol: 14.8% alc/Vol

pH: 3.57

RS: 0.73 g/L

ALLERGENS: Minimal Sulphur Dioxide added.

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