



## 2013 Chapel Hill Sangiovese Rose

### Winemaker's Comments

Sangiovese was selected for our Rosé due to its varietal charm and savoury tannins. These virtues are perfectly compatible to our pursuit of a drier and more structured style of Rosé.

Our Kangarilla vineyard is located in the foothills at the base of the Mt Lofty Ranges. Due to the slight elevation and the moderating effect of the cooling gully winds, we are able to achieve optimum flavour development at lower baumes, whilst still obtaining varietal purity.

The 2013 vintage was notable for its wet winter followed by an extremely dry and warm spring and summer. Rainfall over the growing season was roughly half of the long term average. The combination of lower rainfall and warmer than average weather explains why the resultant harvest was earlier and more condensed than normal. Grapes quickly achieved their optimum ripening level and pest and disease problems were minimal.

Harvesting was carried out over two days, and four days apart, to achieve a complexity of varietal characters and textures. The grapes were crushed, chilled and then skin contacted in the press for 4 hours to gently extract colour, flavour and chalky tannins.

The free run juice fraction was isolated at 545 litres per tonne. A small volume of the lighter pressing juice fraction was also isolated and blended back in to further enhance the mid palate. A cool ferment, to nurture the delicate fruit flavours, was then followed by four months on yeast lees. A portion (20%) of the wine was matured in 5 year old French hogsheads, to build richness and texture, with the balance in stainless steel to maintain fruit flavours and freshness.

The 2013 Sangiovese Rosé is brimming with rose petal and cranberry aromas. The palate explodes with the flavours of fresh juicy raspberries and redcurrants finishing with a lingering pomegranate feel. We have opted for a drier style, as this in combination with the textural mouth feel showcases the intricacies of Sangiovese and also allows for the wine to be enjoyed with food.



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<b>Appellation:</b>	McLaren Vale
<b>Harvest date:</b>	5 <sup>th</sup> March and 9 <sup>th</sup> March
<b>Sugar at harvest:</b>	12.° and 12.9° Baumé
<b>Barrel ageing:</b>	20% five year old French hogsheads, 80% stainless steel
<b>Acidity:</b>	6.7 g/L
<b>Alcohol:</b>	13.2 % v/v
<b>Residual sugar:</b>	3.2 g/L
<b>Bottling date:</b>	16 <sup>st</sup> August 2013
<b>Release date:</b>	September 2013
<b>Closure:</b>	Screw Cap
<b>Winemakers:</b>	Bryn Richards & Michael Fragos
<b>Viticulturist:</b>	Rachel Steer

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