



FAT SPARROW

2016 Heathcote Sangiovese

Heathcote, Victoria

Viticulture and region

Heathcote in Central Victoria is blessed with deep red Cambrian soil, which has excellent water retention and an abundance of minerals. This particular paddock has North-South plantings on relatively flat land, altitude 150m above sea level, and is much more gravelly and tough than the typical soil of the area. This helps to self-regulate growth and improves the character of the fruit.

Winemaker's notes

An early morning harvest was followed immediately by crushing straight to an open fermenter. This juice was pumped over 2-3 times a day during fermentation, with temperatures allowed to rise for a short period in order to extract the best flavours and colours.

Once fermentation was complete the wine was transferred to older French oak barrels for 10 months where secondary (Malolactic) fermentation occurred.

Regularly monitored and topped, the wine was ultimately filtered and prepared for bottling.

Tasting notes

The wine is dark ruby in colour, with an aroma of berries and spice.

The palate is a combination of sour cherry and sweeter fruit flavours, with fine tannins and a cleansing savoury finish.

Drinking well now but will cellar for up to five years.

Suggested foods

This is an excellent mealtime wine. It is particularly suited to dishes such as mushroom ravioli, antipasto, and roasted game birds.

Specifications

Alcohol	13.5%
pH	3.4
Titrateable Acidity	6.6g/l

