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SANTA & D'SAS 2024 SANGIOVESE

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While the King Valley has become “little Italy” in Australia for wine production, it has mostly on the back of the growing popularity and quality of its Prosecco and Pinot Grigio wines, as one would expect in such a cool mountainous region. There are however a few warmer sites where the vineyards capture full days of sunlight and are more suited to red varieties like Sangiovese. This coupled with the recently arrived new clones from Italy and some very good winemaking, the King Valley is fast becoming renown for Italian reds as well. Sangiovese, which many consider to be the King of Italian reds, is spear heading this amazing development.

Region | Season

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in North East Victoria – approximately three hours North of Melbourne and seven hours South of Sydney. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields. The growing season was a return to warmer conditions. Cool nights and warm days allow good varietal flavour expression with ripe tannins. Overall, a strong vintage producing red wines with richness and plushness.

Winemaking

The grapes were picked in the early morning, and were destemmed and then crushed to a static fermenter. The fruit was cold soaked for three days with light pump overs keeping the cap fresh. A slow fermentation on skins took place over 18 days with a peak at 28°C with twice daily pump overs. Once pressed off skins, MLF fermentation at 22°C took place for about 4 weeks in concrete vats. After completion of MLF, a portion was filled off to barrel and a portion was kept on lees with no sulphur for maturation in the concrete vats until late February. This allowed the wine to remain fresh, and stabilise colour while providing texture and mouthfeel.

Tasting

“Easy, early release red clearly intended as a Sangiovese Now style such is its lighter weight, fresh, vibrant fruit-forward style with sweet plummy fruit, bramble berry, macerated cherry, kitchen spices. Tannins flow dry and sinewy.” JP. Halliday Wine Companion”



90 pts Halliday Wine Companion

Food

Seared Haloumi with fennel and orange salad.

Alcohol 14.3%v/v, pH 3.55, TA 6.12 g/L.
750mL, 6 bottles per case

santandsas.com.au