

the meandering négociant



2020 SANGIOVESE

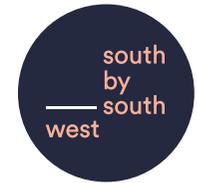
As with our previous vintage, the challenge to test the norm for expected varietals grown within the Margaret River region inspired us to make the 2020 Sangiovese – that combined of course with our love for Italian varietals and wine and our time spent amongst the vines in Tuscany, Italy. With the 2020 Sangiovese we wanted to continue to showcase a fruit forward wine with natural acidity and food focus but add a little more structure to it and extract a little more tannin focus. This is a rare expression of Margaret River fruit, resulting in a juicy, playful and structured wine.

VINTAGE & VITICULTURE

2020 was an unusual vintage for Margaret River. Harvest started almost a month earlier than normal years, yields were significantly lower, ripening conditions were near on perfect, the marri blossomed, and the last half of vintage was conducted in COVID-19 lockdown!

Although 2020 was a challenging year around the globe, in Margaret River we have been very fortunate with exceptional fruit quality – albeit with lower yields. The lower yields were due to the smaller berries and bunch sets which were a factor from the 2018 conditions on the preparation of the fruitful nodes, as well as some wet weather impact during flowering and fruit set. Although production volumes were down due, the small berries have provided exceptional fruit due to the concentration and the skin to flesh ratio.

Apart from rain during flowering, the rest of the ripening conditions were ideal with warmer than average conditions and no rainfall, bird, or disease pressure. These warm conditions brought the red harvest on early and we found that sustaining natural acid levels allowed us to let the fruit hang a little longer to achieve tannin ripeness and the optimal flavour profiles we were trying to achieve with this fruit forward style of Sangiovese.



The Sangiovese fruit is sourced the warmer and drier areas of the northern Margaret River sub-region of Wilyabrup where the vines consistently achieve ripe, flavoursome and high-quality fruit. The growers, Gianfranco and Francesca planted these Sangiovese vines in 2004 and further grafted some more Sangiovese cuttings onto Nebbiolo rootstock in 2015. This wine is a blend of 50% machine harvested fruit (from the established plantings) and 50% handpicked fruit (from the younger grafted vines).

WINEMAKING

Both the machine harvested, and hand harvested fruit parcels were cold soaked for 48 hours to extract colour and tannins. The machine harvested fruit went to a stainless-steel tank for fermentation where carbonic maceration was encouraged from indigenous yeast in the vineyard, whilst the hand harvest portion was destemmed (apart from 10% whole bunch) and fermented in open top fermenters.

After 14 days, the fruit was pressed into a mixture of larger format Hungarian and French oak barrels. The wine was then matured on full solids in oak for a period of seven months before being bottled. The decision to use Hungarian oak was influenced from our time spent in Italy, where this was the preferred oak due to the tighter grain tending to bring out a leaner, spicier element of the flavour profile of the oak.

APPEARANCE, NOSE & PALATE

In a glass the wine presents with vibrant crimson red colours. Lively and aromatic with spicy cherry aromas. Our 2020 Sangiovese is a superb fruit-driven mouth-feel wine, balanced by beautiful tannins you would expect from the Italian varietal and tangy acid. A hint of clove, cherry and spicy plum reaches the mid palate and finishes with a comfortable amount of tannin grip.

Region	Margaret River
Alcohol	13.5%
Drinking Best	2020 – 2026