



Somerled 2014 Sangiovese

It's a sad thing, but our 2013 Pinot Noir Rose has now gone, except for four bottles still in my cellar at home. We've loved that wine dearly. It's also a sad thing that Paul Henschke's pinot noir crop was catastrophically low this year, and there was not enough for both our Sparkling and our Rose. Unfortunately, the Rose missed out!

But, we have been delighted to have found grapes with which to replace the pinot for Rose. From David Blows' lovely vineyard near Macclesfield, also in the Adelaide Hills, we purchased a small amount of Sangiovese. As you no doubt know, this is the grape variety which is at the heart of the Italian Chiantis.

The fruit was picked fairly early, to keep both the sugar levels and the skin colour low. It was hand-picked, taken straight into the winery and loaded into the press as whole bunches. Pressing was very gentle to give pale soft juice – and it was really pale! Fermentation was all in stainless steel tanks to preserve the fresh aromas, and once this was completed (about three weeks) we started the malo-lactic fermentation (MLF). This finished in July, and we prepared the wine for bottling in early August.

This is a very pale wine, with beautiful delicate shades – certainly not “lipstick pink”! The elegant Sangiovese aromas and flavours are hard to describe, but we think they're reminiscent of raspberry and guava with a hint of melon... The palate is soft and dry, and has a roundness to it which, with the gentle acidity, makes the wine very “morish” indeed.

It is made for early drinking, hopefully when the sun is shining, maybe out under a vine-covered pergola, and maybe with some tasty delicate morsels.

Rob Moody

