

**2008 Sangiovese
Adelaide Hills 100%**

Wine Analysis

Winemaker: Greg Clack

Bottled: May 2010

Alcohol: 15.0%

Oak: 3-4 year old French Oak - Hogshead

Acid: 6.8 g/L

pH: 3.38

Residual Sugar: 2.6g/L

Sulphur: 150 mg/L

In the Vineyard

Produced from fruit in the northern region of the Adelaide Hills, an excellent growing season prior to harvest set the scene for ideally balanced fruit from our well managed vineyards. The limestone based soil plays an important role in checking the vine vigour producing intensely flavoured fruit. Harvested in the early hours of the morning while the fruit was still cool to preserve freshness.

In the Winery

The grapes were crushed and destemmed, and fermented at cool temperatures in open fermenters to allow full extraction of colour and flavour. It was pressed off skins after 6 days and transferred to 3-4 year old French oak for maturation. The wine was matured in French oak for 24 months to integrate tannins and give a savoury note and complexity to the palate.

In the Glass

Colour

Crimson cherry red with plum purple hues

Bouquet

Aromas of black forest cake, dark cherries, raspberry and red currants are enhanced by cinnamon and nutmeg spice. Just a hint of roasted chestnuts is evident from the oak. A very inviting and complex nose.

Palate

A full flavoured palate with good primary fruits of cherry and blackcurrant, black forest cake and a mild spiciness balance the fruit. There are savoury tannins which are firm but not excessive and do not dry out the palate. Balanced acidity and a soft round palate complete what is an ideal accompaniment to food.



The Sunning Hill Story

In memory of one of the first known vineyards in the region at Sunning Hill, which is now located somewhere at the bottom of the Millbrook Reservoir, adjacent to Chain of Ponds

**SUNNING HILL
SANGIOVESE**

2008



Chain of Ponds