



2010 Chapel Hill il Vescovo Sangiovese Rosé

Winemakers Comments:

Sangiovese was purposefully selected for our Rosé due to its varietal charm and savoury tannins. These virtues are perfectly compatible to our pursuit of a drier and more structured style of Rosé.

Our Kangarilla vineyard is located in the foothills at the base of the Mt Lofty Ranges. Due to the slight elevation and the moderating affect of the cooling gully winds, we are able to achieve optimum flavour development at lower baumes, whilst still obtaining varietal purity.

The season commenced early due to warmer than average winter temperatures. Average rainfall meant that many soils reached field capacity for the first time in three years. This provided the vines with sufficient moisture to support spring growth and to establish the canopies. The weather during vintage period weather was extremely favourable with ripening occurring in an orderly manner.

Harvesting was carried out over two days, and four days apart, to achieve a complexity of varietal characters and textures. The grapes were crushed, chilled and then skin contacted in the press for 6 hours. This facilitated the gentle extraction of additional flavour and mouth feel, without the extraction of excessive colour or any aggressive tannin. The free run juice fraction was isolated at 527 litres per tonne. A small volume of the lighter pressing juice fraction was also isolated and blended back in to further enhance the mid palate. A cool ferment, to nurture the delicate fruit flavours, was then followed by four months on yeast lees.

The 2010 il Vescovo Rosé exudes rose petal and cranberry flavours. The palate is subtle and balanced, with lingering pomegranate and chalky flavours. We have opted for a drier style, as this in combination with the textural mouth feel showcases the intricacies of Sangiovese and also allows for the wine to be enjoyed with food.

Appellation: McLaren Vale

Harvest Date: 18th February and 22nd February 2010

Sugar at Harvest: 12.1 and 12.4 ° Baumé

Barrel Ageing: nil

Acidity: 6.4 g/L

Alcohol: 12.5 % v/v

Residual Sugar: 1.6 g/L

Bottling Date: 7th September 2010

Release Date: 11th October 2010

Closure: Screw Cap

Winemakers: Bryn Richards and Michael Fragos

Viticulturist: Rachel Steer

