



## 2023 Special Release Sangiovese

### Region

Hilltops

- The Special Release label gives the winemaking team the opportunity to create unique, personalised wines. These are one-off, handcrafted wines predominantly available only from the winery.



### The Story

Winemaker Mike connects with his roots through Sangiovese, one of Italy's most prized grapes. Planted in Australia since the 1970s, Sangiovese offers a unique bridge between Mike's heritage and his Australian winemaking experience. Like the Italians love to do, this food-friendly wine is perfect for sharing and savouring with loved ones.

### The Wine

This wine explodes on the palate with vibrant red cherry and juicy strawberry characters. Earthy notes and a fine-grained tannin structure lend complexity, while a bright vein of acidity keeps everything fresh and balanced. The finish is smooth and delectable, making it a fantastic food companion.

### The Vintage

Good rain throughout the growing season saw the vines flourish through a warm & dry extended harvest.

A slow start to vintage for 2023 compared allowed for grapes in pristine condition, with good sugar levels and great concentration of flavour.

### The Potential

This wine is already drinking beautifully, offering a delightful experience from the first sip. However, for those seeking a truly captivating journey, its potential truly blossoms over the next 5 to 10 years. Cellaring this wine will unlock a fascinating evolution.

### The Match

This beauty begs for food! Think bold yet balanced flavours. Seared lamb cutlets with a rosemary crust are a classic choice. For something lighter, try pizza with spicy sausage and roasted peppers. Hearty vegetarian pasta with sun-dried tomatoes and olives will sing alongside this wine's acidity and fruit profile. Buon appetito!