

2013 | CANTO DI LAGO | SANGIOVESE BARBERA FLEURIEU PENINSULA

Background:

... Sangiovese and Barbera are not “old world”, not even “new world”, they are truly out of this world!

Canto di Lago, translates to ‘Song of the Lake’, referring to one of our vineyards located next to the shores of Lake Alexandrina. Our vignerons claim that the sound of the gently lapping water is more beautiful for a vine than any other sound and is the elixir of the Mediterranean grape varieties used in this unique blend. Cin Cin!

Winemaking:

The Barbera is cool fermented on skins for seven days before being crushed and matured in stainless steel in order to preserve the fresh, fruity notes of the variety. The Sangiovese is fermented in 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a melange with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: light-bright purple red.

Nose: Peppercorn spice and a hint of cedar. Warm aromas of plums and cherries. An elegant nose driven by the fruit.

Entry: Rich, juicy and brambly red fruits. Some tangy cedar and spice characters.

Middle Palate: Lush round blackberry and plums, with a hint of raisins, all tempered with some light but typical Sangiovese savoury tannin.

After Palate: A medium bodied fruity finish with savoury, peppery overtones that taper out in the mouth with persistent long-grained fruit tannin.

Finish: Malt, cedar and intense black cherry... minutes later, the flavour still lingers.

In Summary: This is the ninth consecutive vintage of this wine and though it will drink great now, especially with anything off the grill or from the fornio, it should cellar as well as previous vintages.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.
- French and American oak barrels (new and seasoned).

At the time of bottling (04.09.2014), this wine contained:

- 147ppm Total SO²
- 36ppm Free SO²

Accolades:

Gold Medal - San Francisco International Wine Competition 2014

Gold Medal - San Diego International Wine Competition 2014

Silver Medal - AWC Vienna 2014

Silver Medal - China Wine & Spirits Awards 2014

Silver Medal - Critic's Challenge International Wine Comp. 2015



Vital Statistics:

Varietal Blend: 55% Sangiovese, 45% Barbera

GI: Fleurieu Peninsula

Alcohol by Volume: 14.5%

TA: 6.20 g/L

pH: 3.47

RS: 2.4 g/L

750mL: 93303910000114

Dozen: 19330391000111

Region:

