2016 | CANTO DI LAGO | SANGIOVESE BARBERA A 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 the vineyard where this wine started from. Located next to the shores of Lake Alexandrina in Langhorne Creek. 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 to12 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:

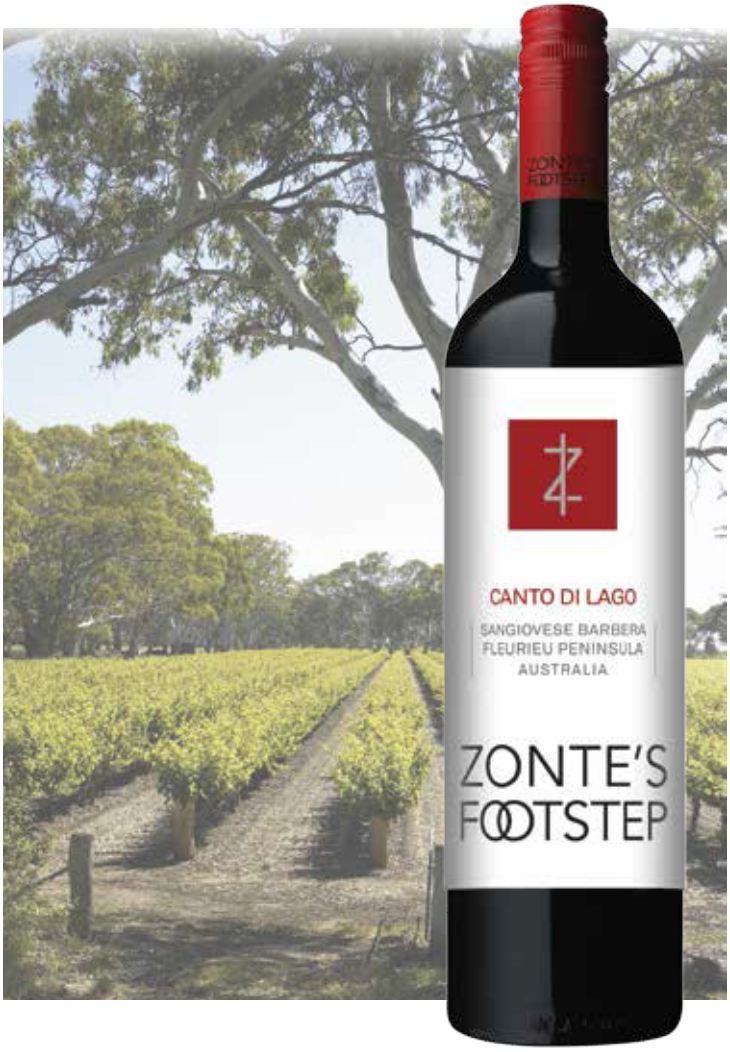
(This is how late chairman Evans OBE made us all do it.
Vale Len. Vintage 1930; Decanted 2006.)

Colour: light-bright purple red.
Nose: Peppercorn spice and hints of cedar. Warm aromas of plums and red cherries. An elegant nose driven by the fruit.
Entry: Rich, juicy and brambly red fruits. Some fresh pencil shavings and dried spice character.
Middle Palate: Lush round cherry 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 tenth consecutive vintage of this wine and though it will drink great now, especially with anything off the chargrill or out of a wood oven, 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 (a few new; but mostly well seasoned).

At the time of bottling this wine contained:
- 133 ppm Total SO_2
- 32 ppm Free SO_2



Vital Satistics:

Varietal Blend: 68% Sangiovese, 13% Barbvra 10% Lagrein 5% Shiraz 4% Malbec
GI Fleurieu Peninsula
Alcohol by Volume: 14.5%
TA: 6.8 g/L
pH: 3.44
RS: 3.2 g/L
750mL: 93303910000114 Dozen: 19330391000111

Region:

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