

Grapes: 100% Sangiovese.

Geographical Indication: North East Victoria.

The Vineyard: Cavicchiolo Vineyard, originally named Boggy Creek, was planted in 1978. Nestled amid the foothills of Myrrhee at an altitude of 350m, it was one of the first vineyards planted in the region and is now meticulously cared for by Dave Cavicchiolo.

The Season: After the challenges of 2020, the 2021 vintage seemed like a dream come true! Not too wet, not too dry, not too hot, not too cold... just right in every way! This incredible season shines through this wine, minimal intervention was needed to coax it from vineyard to bottle which allows the natural elegance, purity and balance to really shine in this wine.

Winemaking: Machine picked in the cool of the morning to retain the fresh, vibrant style of Sangiovese we were chasing. Fermentation in tanks, followed by pressing and a short time in oak gives this wine a fruity brightness with gentle tannins. Minimal fining before being crossflowed and bottled.

Maturation: 70% in 2-6 year old French oak barriques with the balance in tank.

Filtration: Crossflow

Bottling Date: 3/7/2021

Analysis: Alcohol 13.6% Acid 6.14g/L pH 3.46 Sugar 0.36g/L