

Redbank

Victoian Sangiovese 2021

COOL CLIMATE
WINES FROM THE
KING VALLEY

FAMILY OWNED
VINEYARDS



Our Sangiovese is sourced from our own vineyards in the North East of Victoria. Our Sangiovese is made in the classic Chianti style; fresh, unoaked and ready to enjoy.

WINEMAKING

Our Sangiovese is cold-soaked prior to fermentation and is then left on skins post fermentation for a further 10 days after fermentation. With no oak aging, the skin contact creates a rich cherry nose and palate which finished with spice and freshness.

TASTING NOTE

Vibrant red in colour, dark cherry and spice dominate the aromas. The palate has upfront, lively cherry flavours and a crisp finish. An easy drinking but luscious style for any occasion.

Best enjoyed now, or cellar for 1-3 years.

TECHNICAL INFORMATION

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|-------------|------------|
| Variety: | Sangiovese |
| Vintage: | 2021 |
| Region: | Victoria |
| Oak: | nil |
| Alc/Vol: | 12.8% |
| Total Acid: | 6.4 g/l |
| pH: | 3.63 |

