

# 2022 Alternative Series

## McLaren Vale Sangiovese

**RRP: \$28**



**Haselgrove**

### Tasting Notes

#### **Aroma**

Fresh and lifted, displaying pomegranate and cranberry, with hints of wild herb and savoury spice.

#### **Palate**

Bright red fruits abound; sour cherry, red currant and wild strawberry. Medium bodied with youthful tannins and tight natural acidity. The perfect combination of new world vigour and old world charm.

### Vineyards

Sourced from a single vineyard nestled at the base of the McLaren Vale escarpment. The slightly cooler microclimate and ancient Kurrajong geology produces fruit with elegant minerality and natural acidity.

During the ripening period the vineyard was bunch thinned to remove overripe and underripe clusters to achieve optimum ripeness at harvest.

### The Alternative Series

A new exciting range of small batch wines from Haselgrove showcasing McLaren Vale's Mediterranean climate and the emerging varieties that excel in the region.



Region	McLaren Vale	Alcohol / pH / TA	14.5	3.50	6.8
Variety	Sangiovese	Winemaking	Selectiv® harvested producing whole berries. Transferred directly to open fermenters, no destemming/crushing. Gently hand plunged twice a day throughout the 10-day fermentation. Pressed to seasoned oak and matured for 8 months prior to bottling. No additions or fining and lightly filtered at bottling.		
Harvest Date	25 <sup>th</sup> March 2022				
Bottling Date	22 <sup>nd</sup> November 2022				
Release Date	April 2023				
Cellaring	Drink young and fresh				