

TASTING NOTE

Silhouette Sangiovese 2016



Vintage Conditions

Early vine growth was strong with cool conditions experienced and ample soil moisture available due to the large amounts of winter and spring rainfall. The start of the vintage saw cooler ripening conditions that had everybody in high spirits, however as the rain continued, vintage seemed to be at times struggling in conditions that could be best described as challenging. Regardless of this, we saw some vineyards cope well.

Vineyard Region

100% Riverland, South Australia

Grape Varieties

90% Sangiovese 10% Shiraz

Wine Making

The quality of the fruit lent itself to extended skin contact for optimum extraction of colour, so after crushing the fruit was fermented on skins in temperature-controlled stainless steel for between ten and twelve days. The depth of fruit flavour and bold tannin structure achieved meant that from the beginning this wine was built to last.

WINEMAKER'S COMMENTS

Colour

The colour is brick red with a light ruby hue.

Nose

The nose is fresh, robust and generous with scents suggesting wild herbs, cherries, and a hint of violets.

Palate

On the palate this wine has a light and graceful structure, clean acidity and soft tannins. This light bodied wine is in the style of all great food wines – savory and complex with heady sour cherry fruit and palate cleansing acidity.

Alc/Vol : 14.5%