



## **Pizzini Sangiovese Shiraz 2015**

### **Technical information**

Varietal percentage: Sangiovese 60%, Shiraz 34%, 6% Canaiolo  
Picked: April 2014 Yield: 71HL/Ha  
Area harvested: 4.2Ha Average Brix: 23.0

### **Vintage 2015**

An absolutely cracking vintage for the King Valley, one of the best in recent times! We had near perfect conditions, with a cool dry summer and warm dry autumn, providing steady warm days and cool nights which are ideal for ripening grapes. These conditions allow the flavours and aromatics to develop in balance with the sugars as the grapes ripen. During vintage, our local scientist said that these conditions would produce vibrant whites and reds with great flavour, colour and tannin; already we can see that we have some amazingly good wines to look forward to from 2015, with great drinkability and longevity.

### **Vinification**

Some batches of Sangiovese were fermented at a warm 30°C to extract as much flavour, tannin and texture as possible. The remainder was fermented at a lower temperature of 23°C to help retain freshness and lifted fruit characters. The Shiraz was fermented at 25°C to extract more delicate aromatics and fruit flavour. Both varieties were matured in stainless steel to impart freshness to the wine. The resulting wine is our "vino di tavola" Chianti style made for drinking now and every day.

### **Maturation**

Type of maturation: stainless steel Fining agent: light egg white fining  
Filtration: cross flow

### **The Wine**

The wine is deep brick red in colour with a violet hue. Vibrant and fresh aromas of cherry, plum, blackberry and red berries lead to a lively and juicy palate. This wine is very approachable and easy drinking, and is the perfect partner to a traditional Italian pizza.

### **Final Analysis**

Alcohol: 13.0% Alc/Vol Acid: 6.3 g/L pH: 3.55  
Bottled: August 2016 Released: November 2016