



2004 Fiasco

Variety: 85% Sangiovese, 15% Shiraz

Region: Hunter Valley

The Grapes

Estate grown on the Benwarin vineyard at Mistletoe Lane, Pokolbin. In 2004 we had a very hot January which inhibited ripening in the Sangiovese, followed by heavy rain in February and March. The result was fruit which had nice ripe flavours, but was low in sugar and colour. After initially deciding to write it off, we changed our minds and made a light dry red which we call Fiasco and we are very pleased we did. The only problem is that we won't be able to repeat the process.

Winemaking

Fermented on skins for approximately 7 days at 18 - 25°C. It was then matured for 12 months in selected oak barrels before blending and bottling.

Alcohol: 12.2%

Tasting Notes

Cherry red in colour. In the nose there is sweet cherry and raspberry with spicy and floral lift. On the palate it is a soft and fruity lambrusco style showing delicate balance and a fruity finish.



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