

PINDARIE



Barossa Valley

2023 The Stonecutter Sangiovese

Grape Varieties: 100 % Sangiovese

Origin Country: Australia

Region of Production: Barossa Valley (Single Vineyard, Estate Grown)

Winemaking Notes:

We have grown Sangiovese for years (and made it into delicious rosé and an essential part of our T.S.S. blend), but this is our first varietal 'red' bottling.

Knowing our vineyard and fruit as we do, we knew that it was perfect for a medium-bodied, early-drinking style.

Harvested when perfectly ripe but at a point that would ensure a wine of low-ish alcohol content, it was crushed and fermented on skins like every red wine, but pressed relatively early to ensure that it is approachable – a big, rich, tannic wine was not the aim!

It was matured for only 6 months in some of our older French oak barrels before being bottled... so it proudly showcases the variety's youthful exuberance and charm.

Picking Season: March 2023

Cellaring: Don't cellar it, don't over-think it – just enjoy it!

Alcohol: 13%

Sugar Residual: 0.3 g/l

T.A. (Acidity): 5.7 g/l

Tasting Note:

Sangiovese is renowned for its bright colour, and when it's good, the aromas and flavours are similarly bright and attractive.

By definition then, this one's definitely good! It has a beautiful cherry-red hue, and fresh, intense cherry and plum aromas. Fragrant and juicy, undeniably aromatic, with distinctive floral notes, it's simply delicious. It shows a touch of the variety's classic savoury tannins, but our careful approach has toned them down to a supporting role.

Food Pairing:

We love it with arancini, salumi, or even grilled sardines served with garlic and spinach or asparagus. But if you want to team it up with something a little more 'serious', how about Coniglio bianco?

