

DALFARRAS

Sangiovese 2019

75 % Clare Valley | 25 % Goulburn Valley

Vintage	2019
Variety	100% Sangiovese
Alcohol	13.5%
TA	6.0 g/L
pH	3.35
Best Consumed	Now to 2025

Winemakers notes

This wine was crafted from 100% Sangiovese fruit. Careful vineyard management has produced high quality fruit which was harvested during the second week of April. The fruit usually ripens late in vintage and the resultant wines have been quite savoury in character, fairly high in acid (typical of Italian red varieties) and great with food.

Harvest notes

2019 will be remembered as the hottest summer on record, exacerbated by a dry winter and early spring. The weather bureau had consistently forecast a warmer and drier than normal summer, and this finally eventuated after Christmas. February temperatures were just a fraction above average, but the heat was relentless, and there was no useful rainfall for the month so it remained exceedingly dry. Ripening continued to be steady even though the hot days and warm nights continued, which allowed us to bring in fruit at optimum ripeness. The white yields being down on expectations but quality is good. The reds have fared better yield wise, and have bright fresh fruit, depth of flavour, with rich, full palates. A very good year for the reds.

Tasting Notes

Generous spice and savoury aromas on a palate of dark plum, cherries, earthy notes and a little pucker-up tannin on the finish.

Food Match

Perfectly matched with barbequed meats like grilled fillet steak or chargrilled chicken.

About the Label..

"Coloured Brick Wall" was inspired by the many and varied personalities in the family. Some are bold, strong and loud, while others are gentle or funny and fuzzy. It makes for an interesting and colourful group"

Rosa Purbrick – Artist



Dalfarras Wines

Corporate Office: 6 Expo Court Mount Waverley, Victoria 3149

T 03 9263 0200 | F 03 9263 0250

E info@dalfarraswines.com.au | www.dalfarraswines.com.au