

# STEPHANIE THE GNOME WITH ROSE TINTED GLASSES

## Sangiovese Cinsault Shiraz 2018

McLaren Vale, Sangiovese (67%) Cinsault (21%) Shiraz (12%)



### The Name

Our mate, Stephanie the Gnome, is not too fussed about his funny name! A jolly little fellow, after a few sips he sees life through rosé coloured glasses. Stephanie is also comforted by the fact he is named after Savigny-lès-Beaune in Burgundy, a region famous for Pinot Noir, which was the main grape variety in the initial release of this wine.

### The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

### The Winemaking

Small batches of grapes undergo 10 days of carbonic maceration, then are gently crushed and immediately drained to finish fermentation in stainless steel.

### The Characteristics

Despite the exotic three variety blend and the unique winemaking techniques applied to this wine, the results are incredibly pure and elegant. Fruit driven and without complication, the nose and palate both display the freshest of sweet red fruits and florals, strawberry and raspberry, rose petal and lavender and even a hint of bubble-gum. Light bodied, juicy and with supple tannin structure, the mouthfeel is like silk. A touch of mid palate sweetness enhances the fruity character of the wine, whilst the well balanced acidity ensures the wine finishes drier and longer than expected. Immensely slurpable.



Alcohol	12.5%	Residual sugar	5.4 g/L
Titrateable acid	6.0	pH	3.23
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton