

THE MIND PALACE



Sangiovese 2022

McLaren Vale, Sangiovese (100%)

The Name

Perched on the steep hill above one of the oldest Sangiovese vineyards in the region is an prominent old ironstone palace, overlooking all of McLaren Vale. Perhaps, witnessing and safely harbouring the tales of a bygone era for the generations to come.

The Vintage

It has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mourvèdre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, It is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature for 8 months.

The Characteristics

The 2022 Mind Palace Sangiovese is pleasantly medium bodied but impressively fruit driven. Intriguing the way both red berry fruits and dry herbal notes work together in this wine. The palate comes across slightly darker than the nose, perhaps influenced by the fine but pithy tannins that really persist and compliment the fruit length. The sweeter aromas and flavours continue to build in the glass, verging on strawberries and cream, so don't be afraid to give it a little swirl. A lively, flavoursome red wine that's light on its feet and perfectly suited to our maritime climate.



Harvest dates	1 - 3 Mar	Alcohol	14%
Residual sugar	0.8 g/l	Titrateable acid	5.9
pH	3.5	Oak maturation	8 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton