

STEPHANIE THE GNOME WITH ROSE TINTED GLASSES

Sangiovese Shiraz Cinsault 2019

McLaren Vale, Sangiovese (55%) Shiraz (35%) Cinsault (10%)



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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz.

Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising.

Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

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

Dazzling bright pink in appearance with an equally spirited nose composed from all manner of perfumes. Strawberry, cherry, mixed orange and mandarin peel, herb, seaspray and bath salts. The palate is fresh, crisp and dry. A fruity mid palate gives way to an almost salty minerality, which, paired with mouth quenching acidity, leaves a lingering impression on the palate long after the wine has departed. Easily enjoyed without accompaniment, slightly chilled on a warm summer's evening, but equally suited to being paired with all sorts of Mediterranean, delicate or spicy foods.



Harvest dates	4 Mar - 19 Mar	Alcohol	12.0%
Residual sugar	4.2 g/L	Titrateable acid	6.5
pH	3.19	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		