

CLOAK & DAGGER

The Cloak
Sangiovese
2021



Grapes: 100% Sangiovese.

Origin of Grapes: North East Victoria.

Winemaking: Machine picked in the cool of the morning to retain the fresh, vibrant style of Sangiovese we were chasing. Fermentation in tanks, followed by pressing and a short time in oak gives this wine a fruity brightness with gentle tannins. Minimal fining before being crossflowed and bottled.

Maturation: 70% in 2-6 year old French oak barriques with the balance in tank.

Analysis:

Alcohol 13.6% Acid 6.14g/L pH 3.46 Sugar 0.36g/L

Aroma: Loads of bright red fruits, spiced plums, with a hint of liquorice and spice adding a savoury complexity.

Taste: Lively and fresh, full of juicy red berry fruits, cherries and plums. Subtle oak that plays a supporting role adding a touch of spice and complexity.

Food Match: You can never go wrong in pairing this Sangiovese with tomato-based pizza or pasta, grilled vegetables or an antipasto platter. It's also excellent slightly chilled on a warm summer's day.

Winemakers Comments: After the challenges of 2020, the 2021 vintage seemed like a dream come true! Not too wet, not too dry, not too hot, not too cold... Just right in every way! This incredible season shines through this wine, minimal intervention was needed to coax it from vineyard to bottle which allows the natural elegance, purity and balance to really shine in this wine.

