



SANTA & D'SAS

# PATTERN RANGE

## 2017 NUOVO ROSSO

We say young red wine but the Italians say Nuovo Rosso. They may be pronounced differently but they both speak of freshness and drinkability regardless of where you are. A fresh, flavour filled, textural style using Sangiovese as the base variety with additional small inputs from Dolcetto, Shiraz and Durif.

### TASTING NOTE

The Santa & D'Sas Nuovo Rosso is a exciting style which allows the wine to be expressed as a bambino. Aromas of cherry, blueberry and plum are supported with cedar notes and thyme. Flavours of plums and cherry explode on the palate along with integrated French oak. A medium bodied wine that is textural and multi layered, balanced with bright acid and savoury fine tannins.

### FOOD

Mixed Sashimi plate.

### REGIONS

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in North East Victoria – approximately three hours North of Melbourne and seven hours South of Sydney. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields.

### THE SEASON

The growing season was a return to gentle, mild and cool conditions. Cool nights and mild days extended the growing season while retaining natural acidity. The fruit quantity was balanced and fruit quality was exceptional, producing vibrant aromas and intense flavours in the white varieties. Overall, a classic vintage producing excellent white and sparkling wines.

### WINEMAKING

The fruit for the 2017 Nuovo Rosso was picked between the 26th March and 3rd April at ripeness levels between 12.6 and 13.2° baumé. The grapes were picked in the early morning, and were destemmed and then crushed to an open fermenters. A small percentage of whole bunch was included for aromatics and complexity. The fruit was cold soaked for three days with light pump overs keeping the cap fresh. A slow fermentation on skins with a peak at 30°C with twice daily pump overs. Once pressed off skins into tank with some solids MLF fermentation at 22°C took place for about 4 weeks. The wine was kept on lees with no sulphur until late June which allowed retainment of fresh aromas and flavours while providing texture and mouthfeel. The wine was bottled under screw cap.

### ANALYSIS

Alcohol 13.31%v/v, pH 3.49, TA 5.46g/L

### PACKAGING

750ml, 6 bottles per case

