

INDIGO VINEYARD BEECHWORTH, VICTORIA

2014 INDIGO SANGIOVESE PRODUCTION 200 DOZEN

The Vineyard: The Sangiovese block at Indigo Vineyard was planted in 1999 and is Mudgee H6V9 clone on Schwartzman rootstock.

The Vintage: The 2014 season started with good winter rains leaving both our dams full to capacity for summer. On 18 October we suffered a significant frost which reduced yields significantly. January saw severe heat wave conditions with 9 consecutive days at or above 35 degrees, and 4 consecutive days above 40 with the maximum of 46.9 degrees on 16 January. These conditions brought on an early vintage. Our focus on vine health, applying biodynamic methods, compost application and nutrient monitoring has proven worthwhile as every variety held up well despite the relentless summer conditions. Also, Indigo had 90 million litres of water in our dam so liberal application of irrigation allowed us to pick high quality fruit.

Harvest: The fruit was handpicked on 3 March at very low yield of 3.3 tonne per ha.

Winemaking: Minimal fining and filtration bottling after 10 months of oak maturation.

Aging / Oak: Maturation was all in older oak barriques for 10 months before bottling in December 2014.

Our thoughts: The first thing that hits the nose is a lovely cherry aroma. The wine is bright with a soft scarlet colour. The lightly oaked style means there is a background complexity of very fine soft tannins providing structure and texture.

Food: Suggesting Italian style dishes to match with this wine is almost a cliché but tomato dishes and spicy sausage spring to mind. Chicken parmigiana, veal cutlets... the list just goes on. Of course a delicious drink on its own.

Release Date: August 2015 Drink: 2018.

Reviews: 92 Points James Halliday 2016 Wine Companion

Alcohol: 14.3%

Cellar Door: \$30 per bottle