



**INDIGO VINEYARD**  
BEECHWORTH, VICTORIA

**2015 INDIGO SANGIOVESE**  
PRODUCTION 501 DOZEN

---

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

**The Vintage:** Budburst was very early following good rainfall during winter and warmer conditions during August. Early summer saw regular rain fall during veraison (the period where the grapes start to change colour and ripen). The balance of the season saw very little rain fall and quite mild temperatures. Nice warm days and cool nights without any rainfall, meant the grapes ripened very well and flavours development was fantastic.

**Harvest:** The fruit was machine picked on 12 March 2015 at yield of 7.9 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 January 2016.

**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.

**Winemaker:** Stuart Hordern, Brokenwood

**Release Date:** August 2016                      **Drink:** 2018.

**Bottled:** 22 January 2016

**Reviews:** 92 Points Halliday Wine Companion 2017  
Beautifully formed. Light to medium-weight but the mix of berried fruits and smoky, peppery, clove characters is a winner. Fleshy tannin does just enough to give the wine shape. Terrific drinkability Drink 2021

92 pts Campbell Mattinson, Wine Front

It's relatively light in colour and shows some lipstick oak but it's clove, peppery savouriness is a great foil to the cherried/curranty fruit. It's lively and delicious, and has various hats hung on its stand. Excellent.

**Alcohol:** 13.9%

**Cellar Door:** \$30 per bottle

*Every vine nurtured by hand*

Indigo Vineyard Pty Limited ABN 90 086 882 028  
1221 Beechworth Wangaratta Road, Everton Upper, VIC 3678  
Phone 03 5727 0233 Fax 03 5727 0580 email [emails@indigovineyard.com.au](mailto:emails@indigovineyard.com.au)  
Beer & Wine Producers Licence Victoria 3260 [www.indigovineyard.com.au](http://www.indigovineyard.com.au)