

## Farm Hand One Of A Kind Premium Sangiovese 2019

<b>Grape Variety:</b>	100% Sangiovese
<b>Region:</b>	McLaren Vale
<b>Winemaker:</b>	Corey Ryan
<b>Closure:</b>	Cork
<b>Alcohol:</b>	14.2%

**Summary:** A premium organic Sangiovese from one of Australia's most lauded and loved regions – McLaren Vale. Winemaker Corey Ryan has made an organic Sangiovese from an esteemed vineyard in the Vale paying homage to inspiration of the best in Chianti with an antipodean spin on it. Hard to find premium organic Sangiovese unless from Italy but this is exceptional.

**Winemaking:** Sourced from low yielding organic Sangiovese vines in McLaren Vale. Picked then fermented in small open fermenters with some hand plunging to help extract subtle tannins. After fermentation, it was consigned to barrel for 6 months in 20% new French oak and the rest in older large format barrels. Quality fruit handled well like this will ensure comfortable cellaring for 5-10 years.

**2019 Vintage:** this was a challenging year and so very much makes you think of Australia. It was a warmer vintage with only sporadic rains in some parts causing the berries to ripen sooner than prior years. Through great vineyard, water and canopy management the resultant fruit is bright and flavourful with a soft acidity. This is a vintage showing up front fruit flavours and perfect for drinking from the get-go.

**Tasting Note:** Dark purple in the glass. Hard to dispute the variety on the nose with trademark cherries leaping to the fore. There's a little savoury note too with a leathery, herbal bay leaf character that's really polished. On the palate there's more of that cherry/berry intensity all carried along by chalky tannins and characterised by high acidity on the finish that is so typical of Sangiovese. Pair it with an Osso Bucco.

