

## Agostinelli Sangiovese 2004

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**International Wine Challenge 2005 - Seal of Approval**

The fruit was very small and concentrated in colour and flavour.

Colour: Ruby red

Aroma: Spicy red fruit.

Palate: Full robust. Fleshy fruit.

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**variety :** Sangiovese | 100% Sangiovese

**winery :**

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :**

**pack :** Bottle

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**about the harvest:** Grape were harvested mid February 2004 at 25.7° Balling.

**in the cellar :** Fermented in open concrete tanks and hand punched. It spent 11 months in second and third fill French barrels prior to bottling.