

Monterosso Sangiovese 2004

It is of medium depth, red/blue in colour. There is a fine perfume and spice on the nose followed by ripe red berries and plums. Some floral notes come into play with hints of dry herb. Full and firm in the mouth with lively, vibrant feel. Good depth and certain rigour to the structure. There is a good balance of acidity and fruit, as well as a good deal of length and developing flavours. Well modulated tannins in crisp finish.
Tasting notes written by Dave Hughes

It is good to sip on its own as an aperitif but will also be great company to a wide range of anti-pasta type foods.

variety : Sangiovese | 100% Sangiovese

winery : Monterosso Wine Estate

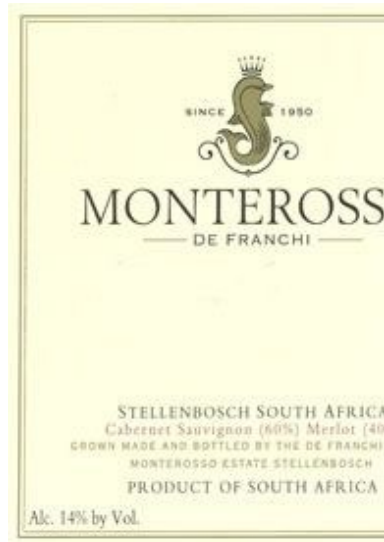
winemaker : Orneglio De Franchi

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.8 g/l pH : 3.6 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork



ageing : It is easy to drink now, yet has potential to develop over two to five years.

in the vineyard : The Sangiovese is planted on the Estatesâ€™ Clovelly and Kroonstad mix soils. The trellised vines are planted on the east facing slope which, when combined with the cooler south-east winds off the Atlantic Ocean, creates a wonderful terroir for our Sangiovese. The vineyards are carefully managed throughout the year to ensure a good balance of acidity and fruit.

Slope type: East facing

Soil type: Clovelly & Kroonstad

Rootstock: Richter 99

Age of vineyards: 7

Irrigation: Drip irrigation

Planting Density (vines/ha): 2800

Trellising style: Split cordon with two wire hedge

Pruning style (spurs/vine): 5 - 8

Yield (tons/ha): 10

about the harvest: Grapes are selectively hand-picked into lug boxes and sorted before destemming. Picked at 24.5Â° Balling for optimal ripeness.

Harvest analysis:

24.5Â° B; TA 5.9; pH 3.7

in the cellar : The grapes are cold macerated for 4 days with 5 hourly plunging. The wines are fermented with a selection of Italian yeasts at a maximum temperature of 28Â°C. After fermentation the wine is drained naturally and the skins bag pressed using the latest technology.

The wine then undergoes malolactic fermentation in new French Oak barrels. After malolactic fermentation the wines are racked and matured in 2nd fill barrels with a combined ratio of Allier and Nevers of medium toast, for a further 14 months. They are then bottle aged for an additional 14 months at a constant temperature of 17Â°C.