



Vigna Bottin 2011 Sangiovese

Vigna Bottin has been growing Sangiovese for over a decade. It is one of northern Italy's most noblest varieties and hails from central Italy, most famously Chianti, Tuscany's iconic wine. We love it as it has proven to be well suited to the warm, maritime climate of the McLaren Vale region as the red fruit flavours have freshness about them with good strong ripe tannins and vibrant acidity which are the key indicators of the variety.

The growing season and lead up to vintage was challenging due to cool mild weather producing quite a lot of rain. We were very happy with our harvest as quality was high and the fruit having no disease pressures which can dilute colour and purity of flavour. This was achieved by our work in the vineyard increasing the air flow through the canopy from removing shoots early in the season followed by continually bunch thinning to reduce crop load to further minimise disease pressure and reliance to spray. All this by hand!

The fruit quality was outstanding and is close to being the best we've experienced with the juice having an almost cherry red, purple aborigine appearance once crushed and sitting in fermenters bubbling away as the yeasts feed on the fruit sugars. The developing colours, the aromatic smells of strawberries, mulberries and cherries wafting through the cellars through fermentation was nearly unbearable as it smelt so drinkable. Even when the wine was maturing in oak for 15 months prior to bottling the aromatics were enticing once the bung was removed the fragrance is dominated by cherries with wafts of freshly crushed tomatoes, mulberry's, mulberry juice, dark maraschino cherries, hung meats, roasted beetroot is there with a background of earthy tones of ripe figs, warmed molasses, hung meats and freshly cracked walnut and chestnuts suggesting the oak which give the wine shape and structure.

The wine is complex, brooding and dry with a velvety lining running through your palate when tasting. Its long, juicy and controlled with just the right balance of fruit sweetness, tannin grip and elevated acidity that bring shape to the finish. It's dry, but juicy and beautifully controlled which is why we planted Barbera in our vineyard at Aldinga located at the southern end of McLaren Vale along the coast line of the Gulf of St Vincent.