



2020 Reserve Sangiovese

2020 Summer

Very little rain in the spring, was followed by dry to drought conditions throughout the summer. Very sunny. The vines struggled and produced only about 1/3 of their normal crop. Meaning not fewer bunches, but smaller and more concentrated.

Harvest

The fruit was in perfect shape at harvest. This was also the Covid harvest when we were in lockdown. Fortunately, the weather was sunny and dry throughout the 2 week process.

Fermentation & Maturation

The fruit was destemmed and pumped into our fermentation vats, where it stayed for about 25 days. During the fermentation, we do not plunge the cap (the floating skins), but merely wet them with a small jug. It is important to keep the cap wet over this time.

After the month, we move everything into our wine press for separating the skins from the wine. The wine is then pumped into large tanks for completion of its second fermentation (or malolactic).

The wine is finally moved into barrels for about a year.

Palate

The 2020 wines have great colour with a delicious red berry and savoury palate. The oak gives the wine a creamy texture which complements fruit character. The tannins are firm but soft, round and rich.

A delicious wine. The wine can be enjoyed while young or will age for 20 years. Very concentrated.