



2022 reserve Sangiovese

2022 summer

Very wet until Christmas. But then only 8mm of rain in January. This dried out the ground and meant that the storm in early February (86mm rain) had little effect. Most of the rain rolled off the slopes.

Harvest

The fruit was picked on 18 and 19 March. This is early for the Sangiovese. Normally it is picked late March/early April. But the fruit came in at an average of 24 brix and in excellent condition.

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). Post this second ferment, the wine was aged in barrels for 2 years.

Palate

The 2022 wines are a deep ruby with a delicious red berry and savoury palate. The oak gives the wine a creamy texture which complements the fruit character. The tannins are firm but soft, round and rich. A delicious wine.

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