



THREE HILLS

SANGIOVESE

Background:

Sangiovese is an Italian variety that is the backbone for Chianti. Sangiovese is the #1 varietal in Italy with 247,000 acres, 10% of the entire wine grape crop. The hot, dry climate, such as *Tuscany* provides, is where sangiovese thrives. Because these climatic criteria generally enhance quantity, rather than quality, it takes careful cultivation and winemaking techniques to produce really excellent wine from this grape.

We find it tends to crop generously and produce thin wines unless the fruit is thinned and well ripened in a favourable year. When it all comes together we release the wine under the Three Hills label at cellar door. The first Three Hills vintage (2004) was a ripper and it simply walked out the door. The experience has confirmed for us the basic proposition that consumers never fail to identify a really top notch wine

The flavor profile of Sangiovese is fruity, with moderate to high natural acidity and generally a medium-body ranging from firm and elegant to assertive and robust and a finish that can tend towards bitterness. The aroma is generally not as assertive and easily identifiable as Cabernet Sauvignon, for example, but can have a *strawberry, blueberry, faintly floral, violet or plummy* character.



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	Very cool vintage with harvest dates 3-4 weeks later than normal	
VINEYARD	Three Hills Karridale Margaret River Hand Pruned to rods Hand Picked	
GRAPE VARIETY	100% Sangiovese	
MATURATION	French oak barriques.	
WINE ANALYSIS	Ale/Vol:	14.1%
	Acidity:	6.4g/l
	pH:	3.40
	Residual Sugar:	0.1 g/l

Winemaker Mark Warren's comments

COLOUR	Dark Red with a red hue.
NOSE	Dark fruits, black jubes, vanilla, sour cherry and truffles.
PALATE	A medium to full bodied wine with flavours of dark fruit, forest floor and black olive. The palate is defined by powerful mouth coating tannins that are fine and savoury with great persistence on the palate. This wine combines both fruity and savoury elements to produce a wine that is distinctly varietal and perfect for Mediterranean food.

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