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wines worth sharing

## Chapel Hill Sangiovese Rosé 2019

<b>Grape Varietal:</b>	100% Sangiovese
<b>Growing Region:</b>	Adelaide - South Australia
<b>Winemakers:</b>	Michael Fragos & Bryn Richards



Both Bryn & Michael like to remind me constantly - that it has been more than 3 years since I had the pleasure to spend some quality time with the team at the picturesque setting that is Chapel Hill Winery & Retreat. They truly have some wonderful aspects to produce dynamic flavours across a diverse range of grape varieties in the McLaren Vale wine region. Then you have the dedicated and talented team which craft wines with character.

They confidently express purity and typicity in regard to varietal and vineyard site, and most importantly crafting wines which everyone can enjoy. The fruit for this wine was sourced from their Kangarilla vineyard which is nestled in the foothills of the Mt Lofty Ranges - about 50km's north-east of the winery. The slight elevation and the moderating effect of the cooling gully breezes, and the St Vincent Gulf achieve optimum flavour development, whilst still retaining vibrancy and varietal purity.

This Sangiovese Rosé expresses the more delicate fruit characters associated with this red fruit focused grape varietal. A testing growing season from the start and through the middle stages, then February and March provided ideal ripening conditions to allow the vines to comfortably cruise through to harvest - resulting in vibrant flavours.

On arrival into the winery, the fruit parcels had a mixture of 2-5 hours of skin contact and extraction of aromas, flavours and mouthfeel. This wine had approximately 10% go tough natural fermentation in 6 year old French Oak Hogsheads for 2 months.

As you pour this coral salmon coloured rosé wine into your wine glass - the wines lifted aromas instantly charms you with strawberry and watermelon aromas. This rosé is made in a classic dry style, though the wines textural style showcases Sangiovese's delicious sweet core of bright red cranberries. This 2019 Sangiovese Rosé is brimming with pink watermelon, strawberry, raspberry and cranberry flavours perfectly balanced with natural refreshing acidity resulting in vibrant rosé wine, with a lifted finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Chapel Hill Sangiovese Rosé has 12.5% Alc./vol. and is a dry style. Chill gently and serve in an aromatic wine glass at 8-10°C.

### Cellaring Potential:

Drinking perfectly well this summer season; and over the next 12-18 months.

### Food Pairing Suggestions:

Perfect wine pairing as a summer aperitif, with prawns, scallops, sushi & sashimi, salmon, varied vegetarian cuisine and fresh strawberries and watermelon - *enjoy.*

***A vibrant, crisp, dry style Sangiovese Rosé.***

