

by Mr. Riggs

2021 Mr. Riggs SANJO Sangiovese



History

SAN-JOH-VAY-ZEH

Introducing a fun project by Mr. Riggs - our first Sangiovese which we have lovingly nicknamed 'SANJO'. When the opportunity came up to purchase a small batch of Sangiovese fruit from the Amadio vineyard in the Adelaide Hills, we just couldn't resist.

Vineyard

The Amadio vineyard is located north of the Adelaide Hills wine region, between the areas of Kersbrook and Williamstown. It is a slightly warmer part of the Adelaide Hills, resulting in early ripening fruit with fine elegant tannin and bright acidity. There are multiple aspects to the vineyard, including multiple soil types, with the Sangiovese planted on rocky alluvial soil. The vineyard was planted in the late nineties and sits approximately 350 metres above sea level.

Wine

Sangiovese is an earlier ripening variety that we pick in March. Small batch, fermented in a 5 tonne open fermenter, with a small percentage of whole bunch which adds savoury spice to the wine. Resting on skins for 7 days, fermentation was completed in old French oak for 10 months. Prior to bottling the smallest amount of Pinot Noir was added to the blend, helping to soften and lengthen the palate.

A light to medium bodied red with dark cherry and red currant undertones. Bright, fresh and fruit driven with fine tannins on the finish. Sanjo is very much a food wine, and our food matching tip for our meat lovers is pork and veal meatballs, and for our vegan friends smoky eggplant and porcini 'meatballs'. Made to drink now, or if you can wait, cellar for up to 7 years.

Technical Details

pH:	3.49
TA:	5.90
Alc/Vol:	14.5%
Bottling date:	24th May 2021
Production:	500 cases
Winemaker:	Ben Riggs

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