

CHAPEL HILL

Sangiovese Rosé 2023



Category:	WINE		
Style:	RED WINE		
Variety:	ROSE		
Region:	MCLAREN VALE		
Vintage:	2023		
Volume:	750ml		
Vineyard:	A dry and textured style which capitalises on Sangiovese's delicious sweet core of sour cherry fruit. The 2019 Sangiovese Rosé is brimming with cranberry and strawberry aromas. The palate explodes with the flavours of fresh juicy raspberries and sour cherries, culminating with a lingering fine tannin finish.		
Vinification:	2-5 hours for the extraction of additional flavour and mouthfeel. Oak ageing: 10% natural fermentation in oak 2 months; 6 year old French Oak Hogsheads.		
Bouquet:	This Rose is brimming with cranberry and strawberry aromas		
Palate:	The palate explodes with the flavours of fresh juicy raspberries and sour cherries, culminating with a lingering fine tannin mouth feel.		
Cellaring:	Now - 2 Years		
Food Match:	SEAFOOD		
Technical Analysis:			
Alcohol:	12.50%	Packaging:	6 x 750ml
Hancocks Product:	21278		