



KING VALLEY WINEMAKERS

## Pizzini Sangiovese Shiraz 2021

*Tier 2 La Famiglia - Our wines are a family - each one their own character.*

*Story - Good taste is found in the balance. Whether it's cooking the perfect Bolognese or creating the perfect wine. Combining the soft velvety tannins of Shiraz with the rich spiciness of Sangiovese, this easy-going character is at once wholly approachable and eerily familiar.*

### TECHNICAL INFORMATION

Varietal percentage: Sangiovese 54%, Shiraz 44%, 2% Canaiolo  
Picked: April 2021 Yield: 71HL/Ha  
Area harvested: 4.2Ha Average Brix: 23.0

### VINTAGE 2021

Winter 2021 was the wettest winter we had seen in 10 years; slow steady rains helped to penetrate the soil and provide good moisture to the vine roots. Vine health was high and vine growth very strong which provided some extra pressures in terms of vine management. The steady rain stopped, and we had a cooler than usual summer which meant the vines spent more time in the optimal temperature range for flavour and phenolic development (between 15 and 30 degrees Celsius). These ideal conditions resulted in what winemakers refer to as a 'vintage year', where optimal conditions result in high quality and reasonably high yield. The last time we saw such great conditions was in 2002.

### VINIFICATION

Some batches of Sangiovese were fermented at a warm 30°C to extract as much flavour, tannin and texture as possible while the remainder was fermented at a lower 23°C to help retain freshness and lifted fruit characters. The Shiraz was fermented separately at 25°C to extract more delicate aromatics and fruit flavour. Following fermentation both varieties were placed in stainless steel to mature, to impart freshness to the wine. The wine is blended prior to bottling resulting in a "vino di tavola" Chianti style made for drinking now and every day.

### MATURATION

Type of maturation: stainless steel  
Filtration: cross flow

### THE WINE

Bright purple in colour with a soft ruby hue, this staple easy drinking red tastes as pretty as it looks. A melody of fresh berries leap from the glass; raspberries, strawberries and hints of blackberries make your mouth water. The Sangiovese component explode on the palate, with cherries, blood plums and earth undertones. The shiraz emerges later with blackberry and dark chocolate plus soft, lengthy tannins, subtle spice and lush acidity. Drink now with an antipasti plate in the sun.

### FINAL ANALYSIS

Alcohol: 13.5% Alc/Vol Acid: 6.1 g/L  
Bottled: October 2021 Released: August 2022  
pH: 3.53 Rec Retail: \$23



[www.pizzini.com.au](http://www.pizzini.com.au)

For wine information contact Joel Pizzini, winemaker M 0429 401 732 E [joelpizzini@pizzini.com.au](mailto:joelpizzini@pizzini.com.au)

For bottle shots, stockists & general information, Natalie Pizzini M 0409 408 587 E [nataliepizzini@pizzini.com.au](mailto:nataliepizzini@pizzini.com.au)