



KING VALLEY WINEMAKERS

## Pizzini Sangiovese Shiraz 2022

*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 59%, Shiraz 41%

Picked: April 2022

Average Brix: 23.0

### VINTAGE 2022

Every vintage has its challenges, and the odds were certainly stacked against us this year. The cool temperatures and incessant rain kept us on our toes, however there is always a silver lining. The cool vintage delivered us near optimal ripening conditions with daily temperatures above 15 degrees Celsius before 9am and not rising above 30 degrees until late afternoon. These conditions were perfect for maximum flavour and colour development and as a result the wines we have made this vintage, both reds and whites, are of exceptional quality.

### 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 contributes cherries, blood plums and earthy undertones to the palate while the shiraz brings blackberry and dark chocolate plus soft 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: January 2023

Released: February 2023

pH: 3.61

