

## 2016 Simon Says: Saperavi

### Technical Information

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Vineyard	Region: McLaren Vale. Sub Region: Whites Valley.
Viticulturalist	Matt Hatwell. Chalk Hill Viticulture
Varietal	100 % Saperavi
Average Age of Vines	2 years
Surface Area	1 row x 200m
Soil	Sandy loam over clay
Exposure	Gently west facing, 25m above sea level
Harvest	Hand Picked
Average Yields	5 tons/ha
Average Production	25 dozen
Vinification	Crushed destemmed, open fermented. 14 days skin contact.
pH	3.68
Acidity	6.93 g/l
Alcohol	12.8% v/v
Date of bottling	June 2016
Winemakers	Angela Townsend & Andy Coppard



### Tasting Notes

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Nose	Black fruits and dark chocolate
Palate	Dark chocolate, cherries, dried herbs and sage. Smooth graphite tannin structure, lovely long lingering finish.