



## SMALL BATCH



## TECHNICAL

Alcohol: 13.5 %  
Acidity: 6.5 g/L

## WINEMAKER

Peter Warr

## CELLARING

Now until 2032

Kx

## 2024 SANGIOVESE

The Kilikanoon Experimental range, or Kx for short, is an opportunity for our winemakers to try new techniques and styles of wine. Sangiovese has a long and proud history in winemaking, however is sparsely planted around Australia and is even rarer in the Clare Valley. Its spiritual home is the Tuscany region of Italy, where it produces some of the country's most famous wines.

## PLACE

33°52'27.0"S 138°38'34.5"E

Single Vineyard - Ashton Vineyard, Sevenhill  
Altitude - 470m

Our grapes are grown on Ngadjuri country.

## VINTAGE CONDITIONS

With a dry winter, early flowering saw Sangiovese bunches develop and ripen slowly on the vine over the cool growing season. The elevation of the vineyard protected the Sangiovese from seasonal frosts - allowing for the grapes to develop their full colour and flavours. The Sangiovese bunches stayed small in the dry conditions and intensified on the vine prior to picking.

## WINEMAKING

After crushing and chilling, the grapes underwent a period of cold soaking before fermentation commenced. Once fermentation was complete, the wine spent a further week on skins to build colour, flavour, and texture before being gently basket pressed. Maturation in seasoned French oak for fourteen months added layers of structure & complexity while allowing the fruit character to remain at the forefront.

## COLOUR

Bright ruby red.

## NOSE

Subtle and alluring notes of cherry, white tea and thyme.

## PALATE

Complex and finely balanced, this wine carries all the traditional hallmarks of the variety. Flavours of dried herbs, firm red cherries, raspberry liquorice and roasted sumac intertwine across the palate and linger on the finish. The medium body is refreshing and lengthened by the savoury herbal finish that holds and melds with enduring melting tannins.