

# BAARMUTHA

## BEECHWORTH

### Baarmutha Wines | 2024 Sangiovese

#### Palate

A complex wine with dark berries, and white pepper spice adding to the fine tannins.

#### Harvest Dates:

5<sup>th</sup> April 2024

#### Vignerons

Vinny Webb

#### Bouquet

Hints of white pepper, liquorice, aniseed, and mint. A touch of earthy spice, with ripe black berries and plum.

#### Alcohol by Volume:

13.5%

#### Quantity

Only 150 dozen made.

#### The Vintage

The growing season leading into the 2024 vintage was generally warmer and drier than the preceding year, with a stable flowering period and fewer disease pressures. A mild, even ripening phase allowed fruit to develop steadily, retaining natural acidity while achieving full flavour maturity. Harvest conditions were favourable, with excellent fruit quality.

#### The Wine

The fruit was selected from an older Beechworth vineyard, rooted in granitic soils. Fermented in open vats with wild yeast, the wine was matured for 16 months in seasoned French barriques. The finest parcels were then assembled in stainless steel and bottled.

Bright cherry red in colour, the 2024 Sangiovese is immediately expressive, with aromas of mulberry, cranberry and pink peppercorn, underpinned by subtle tobacco and spice. The palate is fleshy and generous, layered with ripe red berries, dehydrated strawberry and raspberry. Silky tannins and a fine line of acidity bring balance and length, finishing savoury, spiced and beautifully composed. Drink now or cellar with confidence.

#### Food Pairing

This wine is a knockout with anything Italian, especially tomato based. A great Sangiovese, and would work well to cut through the fat of a roasted rib-eye, or other grilled beef, matched perfectly with peppercorn sauce.

