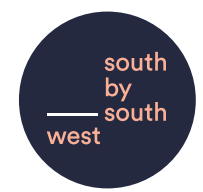


the meandering négociant



2023 ROSSO BIANCO

SANGIOVESE CHENIN BLANC



Inspiration for this wine comes from the people! People who aren't afraid to choose their own adventure. People who struggle to decide some days between white or red, and people who aren't afraid to get a little chill on a red wine...

Although this blend of varietals and regions as a still dry red is a rare expression in Western Australia, red and white varietal combos are not anything new. There is the famous Rhone, Shiraz Viognier combo, in Tuscany with Sangiovese, Malvasia and/or Trebbiano going into Chianti, and of course Pinot Noir, Pinot Meunier and Chardonnay hailing from Champagne producers. These examples are distinguished old world regions and classic, traditional wines. With our Rosso Bianco we are hoping to give a new world flare to varietals that have been blended for centuries. We are not trying to diminish or take away anything from the single varietals, but rather to show what a combination can do. Some would argue that these varietals don't need a partnership, but Aristotle would say the whole is greater than the sum of its parts. We just say give it a go and find out!

Again, we continue to the challenge the norm, by blending varietals not usually seen together. In 2021 it was Pinot Noir/Chardonnay, in 2022 it was Pinot Noir/Chenin Blanc and in 2023 it is Sangiovese/Chenin Blanc with Muscat and Pinot Grigio for added good measure! Again, there are no rules when it comes to wine and that's what makes it fun. This is a wine you can drink with or without food, chilled or not chilled, but it will always taste better when enjoyed with friends.

VINTAGE & VITICULTURE

As this wine is predominately Sangiovese (over 85%) the vintage information focuses on this parcel of fruit and also because 2023 proved an extended yet very rewarding vintage in the Geographe wine region. Optimal, dry weather conditions paired with the absence of any significant climatic challenges or disease pressure set the scene for a moderate season, ideal for gentle, consistent ripening across all varieties, but particularly for Sangiovese.

Winter temperatures were lower than average, which made for a quick senescence and sound dormancy for the vines. There was markedly less-than-average rain; however, the vineyards received sufficient supply to recharge soil moisture levels, paving the way for a promising growing season ahead. The growing season began with a late budburst after a relatively cold winter that pushed vine development back by about 3 weeks for this vineyard and Spring saw less rain and cooler conditions than usual, resulting in a slow start to canopy growth and an extended flowering period for early blooming red varietals like Sangiovese.

January brought consistently warm, sunny days, which saw vines start to catch up nicely on their development. Veraison was delayed by around 2 weeks for the Sangiovese. February, dry with plenty of sunshine and no extreme heat, provided perfect ripening conditions and March saw cool mornings and evenings retain natural acid in the fruit. At the same time, short periods of peak heat during the day were ideal for slow, even ripening of Sangiovese. The only negative was that the Marri tree blossom was scarce this year, which made grapes an easy target for the native birds, and as a result, bird monitoring and control was required.

The fruit for the 2023 Sangiovese comes from a single vineyard site in the Geographe wine region (Harvey specifically). The earlier ripening from this region was ideal for this lighter style of Sangiovese we were aiming to achieve for then blending with some Margaret River Chenin Blanc and Muscat and a touch of Pinot Grigio from Pemberton. On the whole, our general take on vintage 2023 is that wines will be characterised by intense aromatics, great structure, vibrancy, delicacy and elegance. A stunningly epic vintage.

WINEMAKING

The Sangiovese grapes were crushed, destemmed and cold soaked in tank to extract and stabilise a nice colour early on. Gentle pump overs were performed twice daily. After only 8 days on skins, for a lighter extraction, the fruit was pressed to tank and to undergo malolactic fermentation and maturation, it was at this stage a portion of tank fermented Chenin Blanc (7%), Muscat (7%) and a pinch of Pinot Grigio (0.5%) was added to the Sangiovese to allow it to integrate and boost the aromatics, freshness and vibrancy to create an aromatically lifted and very interesting wine with the focus on drinkability, but also on the expressive aromatic profile, slight savouriness, and the soft and fine tannins that can handle being put in the fridge and chilled.

APPEARANCE, NOSE & PALATE

In a glass the wine presents with a vibrant translucent crimson red colour, appreciated clearly through the flint bottle. The nose is lifted and aromatic with cherry and red berry aromas mixed with a little spicy white pepper. The palate edges slightly over to the savoury side of the spectrum with some silky but present tannins and zesty chenin lift that provides for a thirst-quenching red wine with a difference.

Region	Geographe
Alcohol	12.6%
Drinking Best	2024- 2027