

One Line

An embodiment of Rutherglen's unique terroir and climate, the story of One Line is never-ending and full of limitless possibilities.

ONE LINE SANGIOVESE 2024

Vineyard

The fruit is grown on the De Bortoli Shelley's and Melville's vineyards on the eastern edge of the Rutherglen region. Shelley's vineyard is home to the original plantings of two different Sangiovese clones. This site is slightly undulating with an interesting gravel, clay and alluvial soil mix. In the Melville's vineyard, the highly regarded MAT7 clone was chosen to add complexity.

Season

Rutherglen experienced a wetter than average Spring and very mild yet consistent temperatures. This resulted in ideal growing conditions in which the vines flourished. As the season progressed and the vineyards continued to dry out, the red grapes became more concentrated and intense, whilst still maintaining their freshness. All reds were picked in optimal condition and the 2024 vintage promises to be one of the standout vintages of the last 10 years.

Tasting Note

Vibrant red colour with brick red hues. Aromas of red berries, cherries and spice, with nuances of dried herbs. This elegant Sangiovese has balanced cherry and strawberry varietal characters, with integrated oak supported by mouth coating powdery tannins. The wine has a quaffable savoury finish.

Suggested Cuisine

Sangiovese loves pizza, pasta and traditional Italian cuisine. Enjoy with a hearty homemade minestrone soup, sprinkled with Parmesan cheese together with some crusty white bread. It also suits a wide range of pre-dinner nibbles such as bruschetta, lightly cured meats and vegetables.

Additional Information

Vegan, Vegetarian

Winemaking

The grapes were harvested and crushed in the cool of the morning before fermenting on skins for 7 days. The wine was then pressed and aged in a mix of older French and American Hogsheads and Puncheons barrels for ten months. Time in oak is important to accentuate both the bright cherry notes, the naturally spicy and savoury characters whilst helping to soften the chewy tannins.

Wine Analysis

Alc/Vol: 14.0%, pH: 3.53, TA: 5.86 g/L

Cellaring

2 to 8 years.

Winemaker

Marc Scalzo

