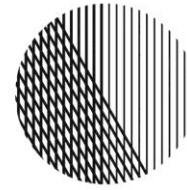


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After Five Wine Co.

2018 Single Vineyard Aglianico

Vineyard :

Single Vineyard : Stansborough Vineyard, Williamstown.

The site is around 260-280m above sea level with an east west aspect. Soil consists of a shallow red clay top soil over friable red clay with bands of quartz, ironstone and shale. The vineyard was planted in 2011 and is own rooted, clone is FP501. The vines are cane pruned. The mid rows have been cultivated to winter active fescue & the vineyard has been run organically since late mid 2017.

Winemaking :

The fruit was -picked on the 9th April.

All the fruit was destemmed and lightly crushed (rollers open) to an open fermenter with header boards and allowed to commence indigenous fermentation. Temperatures were allowed to reach 28C and pumped over 3 times per day. After 9 days on skins the open fermenter was basket pressed and transferred into 1 x new French oak hogshead with the balance to 1-4 year old French oak hogsheads to undergo malo-lactic fermentation. After malo-lactic fermentation SO₂ was added to the barrels, the wine was then left on light lees to mature for 5 months before racking, the wine was then transferred back to the same oak and matured for another 12 months. No finings or filtration use.

Tasting Notes :

Vibrant colour, complex aromas of rose, red jubes, licorice, citrus peel and sage. A textural wine displaying what this variety is all about, super fine long tannin and natural acidity that drags fruit to the very back of the palate, a very slight bitter note (think Aperol) just adds to this quite wonderful varietal.

Cellaring :

Drink now or cellar carefully and enjoy over the next 8 years.

Analysis :

Alc/vol 13.6 % TA 5.81 g/l pH 3.66 RS 2.6 g/l VA 0.58 g/l



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Made by : Purple Hands Wines
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