

# 2022 Shy Susan Sangiovese

*"Shy Susan (Tetratheca gunnii) is a critically endangered Australian wildflower. Her survival depends completely on a little native bee, who alone is capable of pollination. Their fate is forever entwined".*

*After working with Tasmanian fruit for nearly two decades Glenn James with his wife, Jo Marsh began crafting wines under their newly created Shy Susan label in 2015. The couple lived in Porepunkah in the Alpine Valleys region and Glenn commuted to Tasmania weekly for his role as Chief Winemaker at Winemaking Tasmania. When Jo fell pregnant in late 2019 Glenn made the decision to leave his role and work fulltime with Jo in the Alpine Valleys. Having many years to experience the quality of fruit the Alpine Valleys had to offer they decided to continue the Shy Susan brand with local fruit. Select small parcels of fruit are crafted to reflect variety, vineyard and the stylistic approach forged from Glenn's skill and experience.*

## Production Notes

Crushed and destemmed to an open top fermenter, the ferment was inoculated with selected yeast and plunged twice a day. Pressed off when primary fermentation was complete to an old Puncheon. Allowed a further 20 months in barrel to integrate and mature.

## Tasting Note

Deep ruby in colour. Concentrated aromas of mulberry and black cherry enhanced by savoury elements of black tea, rosemary and thyme. Vibrant plum, mulberry and black cherry on the palate is intensified with a satisfying crunch of balanced acid and attractive chalky texture.

***Optimal Drink Window – now until 2034***

## Technical details

Vineyard:	Conmara, Whorouly South
Region:	Alpine Valleys
Alcohol:	14%
Volume made:	52 dozen
RRP:	\$55
Winemakers:	Glenn James & Jo Marsh

