

Heron's Flight Volare Sangiovese 2016

The Story

David Hoskins and Mary Evans have been growing wine on the Heron's Flight site since 1987, and while the vineyard was originally planted with Chardonnay and Cabernet, they soon discovered that the Matakana microclimate was uncannily similar to areas of Tuscany. So, with the unabashed abandon of true pioneers, they replanted the land with Sangiovese and Dolcetto – two grapes that we rarely see thriving anywhere else in New Zealand – and since then, they've been on an uncompromising mission to perfect these two varieties in their new home.

David and Mary firmly believe the climate is best-suited to Italian, rather than French, varieties – and now that the vines have many years of maturity behind them, they're producing some beyond-convincing results.

The Vineyard

Matakana is known for its sloping hills, which drain the clay soil. We have a warm, dry microclimate well suited to growing these Italian grapes. They embody fully organic and sustainable practices on their vineyard, including water conservation, and all is handcrafted end-to-end.

Tasting Note

The 2016 wine is mid-weight with a delicious red berry palate. The focus is on the fruit rather than oak. The soft firm tannins lift pasta dishes and enhance most cheese and meat dishes. A perfect party wine.

Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	
Aging Potential	7 + years



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