

# Australian Sovereign Wine Chambourcin

**Region:** South Eastern Australia

**Varietal Composition:** 100% Chambourcin

**Cellaring Potential:** 3 - 5 years

**Technical Details:**  
pH: 3.31  
Acidity: 7.8g/l  
Residual Sugar: 0.2g/l  
Alcohol: 14%

**Viticulture:** The South East of New South Wales has a warm climate which allows full ripening each vintage. The fruit is from our own Vineyard in the Riverina. Mature vines are strictly managed ensuring Low yields of small berried fruit with intense flavours and tannins. These vines are grown without the use of pesticides or manufactured fertilizers.

**Winemaking:** The Chambourcin underwent fermentation in static fermenters. The ferment was initially carried out warm for the first 3 days to maximise extraction of colour and fruit flavours and then cooled to retain these flavours. Wines underwent malolactic fermentation in French and American oak Barriques for 12 months, which allows a good integration of fruit and oak characters.

**Suggested Food:** Meat dishes, pasta and unusually for a red, salmon or tuna steaks

