



This Italian variety has adapted extremely well to Australian conditions. The fruit is particularly intense, with small berries, strong colours, deep flavours and slinky, dry tannin structures. Since the first commercial vintage in 1998, the wines have steadily improved in both definition and character. Sourcing now includes a vineyard in Marananga, a sub-region of the Barossa Valley.

The grapes are hand harvested and crushed into open wax lined fermenters at Magill Estate. A natural fermentation follows, with the must fermented to dryness before the wine spends 4 – 6 weeks on skins in the fermenter under the careful watch of the winemakers. It is then carefully filled to seasoned French oak barriques for 12-13 months maturation. A careful barrel cull ensures only the finest are blended into the finished wine each year.

REWARDS OF PATIENCE SEVENTH EDITION – TASTING NOTES

CELLAR RESERVE SANGIOVESE 1998 - 2010

1998 CELLAR RESERVE SANGIOVESE

Medium-deep brick red. Developed coffee, toffee, roasted walnut, graphite aromas with sweet fruit notes. Developed roasted coffee, cherry stone, tobacco flavours with fine grainy tannins. But it finishes firm and sweet and sour. Old leather, slight maderised notes suggest this wine is towards the end of its days.

Drinking Window: Now ••• Past



1999 CELLAR RESERVE SANGIOVESE

Medium-deep crimson to brick red. Mature leather, mushroom, red berry, spice aromas with some slightly oily/bitumen notes. Aged leather, black cherry, mushroom flavours with plentiful chalky tannins and underlying savoury nuances. Finishes chalky firm with a tannin plume. The tannins are taking over and the fruit is drying out. Drink soon.

Drinking Window: Now

2000 CELLAR RESERVE SANGIOVESE

Medium-deep crimson to brick red. Contrived cherry, raspberry, violet aromas. Sweet and flavourful, but simple with red cherry, ripe red raspberry flavours, plenty of sweet fruit notes and loose-knit, chalky tannins. Some herbal/touch sappy notes at the finish. Not hugely complex but fresh and buoyant. Not a wine to keep.

Drinking Window: Now

2001 CELLAR RESERVE SANGIOVESE

Medium crimson to brick red. Intense leather, amontillado, cranberry aromas with some roasted coffee, barnyard notes. Well-concentrated cranberry, leather, herb flavours and sinewy, dry tannins. It's drying out now but it still has a few years left.

Drinking Window: Now



2002 CELLAR RESERVE SANGIOVESE

Medium-deep crimson to brick red. Fragrant cherry stone, herb aromas with a touch of leather and praline. A lovely wine with sour cherry, sweet juicy fruit flavours, dark chocolate nuances, loose-knit velvety tannins and plenty of savoury undertones. The line is now reaching its true varietal expression. Drink soon.

Drinking Window: Now

2003 CELLAR RESERVE SANGIOVESE

Medium-deep crimson to brick red. Fresh cherry, plum, mocha aromas with a touch of sage. Ripe, fleshy wine with sweet cherry, plummy flavours, hints of herb and loose-knit, fine chalky, touch al dente tannins. Finishes chalky firm, long and fresh. A surprisingly expressive wine.

Drinking Window: Now

2004 CELLAR RESERVE SANGIOVESE

Medium-deep crimson. Intense red cherry, herb, mocha aromas with a touch of strawberry. Well-concentrated red cherry, plum, strawberry flavours with fine chalky/touch brambly tannins. Acidity pokes out at the finish but still quite juicy and long.

Drinking Window: Now •• 2018

2005 CELLAR RESERVE SANGIOVESE

Medium-deep crimson. Fresh developed walnut, redcurrant aromas with a touch of graphite. Quite lean and tart with redcurrant, walnut flavours, grainy tannins and marked acidity. Finishes firm and tight. A savoury wine with a tight structure and only modest fruit intensity. It will keep, but it won't improve.

Drinking Window: Now



2006 CELLAR RESERVE SANGIOVESE

Medium-deep crimson. Roasted coffee, plum, cherry stone aromas with fresh walnut notes. Well-concentrated, plum, dark fruit flavours with pippy, cherry stone notes and fine pronounced chalky, dry tannins. Finishes brambly with plenty of savoury notes. A solid wine with plenty of fruit density and grip.

Drinking Window: Now ••• 2020

2007 CELLAR RESERVE SANGIOVESE

Medium-deep crimson. Fresh blueberry, praline, sage aromas with plenty of sweet fruit. A fruit-dominant wine with blueberry, praline flavours and velvety/touch al dente tannins; the acidity carries the flavours across the palate. Finishes long and sweet, but quite grippy/leafy.

Drinking Window: Now ••• 2016

2008 CELLAR RESERVE SANGIOVESE

Medium-deep colour. Intense dark cherry, malty, sweet fruit aromas with a touch of dark chocolate. Lovely buoyant, generous wine with dark cherry, malty, sweet fruit flavours and supple, savoury, satin tannins. Finishes chalky, long and sweet.

Drinking Window: Now ••• 2020

2009 CELLAR RESERVE BAROSSA VALLEY SANGIOVESE

Medium-deep crimson. Dark cherry aromas with a hint of mint. Firmly structured palate with generous dark cherry, dark chocolate flavours and mid-palate richness but sinewy, muscular tannins. Flowing acidity at the finish. Will probably develop more complexity with age but tannins are unlikely to soften out.

Drinking Window: Now ••• 2022



2010 CELLAR RESERVE BAROSSA VALLEY SANGIOVESE

Medium-deep crimson to purple. Lovely intense, musky, cherry aromas with a hint of vanilla and white pepper. Very attractive, juicy wine with red cherry, plum, elderberry flavours, ginger, aniseed nuances and fine-grained but firm tannins. Some brambly notes build up at the finish but richness and acidity persist. Still yet to harmonise. Should develop well. Best to keep for a while.

Drinking Window: 2015 ••• 2025

