risky business

fine wines

2025 SANGIOVESE *King Valley Vic.*

Following on from our original vision, risky business utilises the decades of experience from grape grower and viticulturist Rob Quenby and vintner John Waldron. Since 2013 we have been sourcing fruit from Western Australia (primarily from the Margaret River region) and Victoria's King Valley, producing small batches of fine and distinctive wines from each area.

The Western Australian grapes come from Rob's vineyards that are managed by Quenby Viticultural Services, while the King Valley grapes are sourced by winemaker Warren Proft to produce delicate and flavoursome Prosecco, Pinot Gris and Sangiovese varietals.

Production 185 dozen
Region King Valley Vic
Managing Partner John Waldron - Vintner
Winemaker Warren Proft

The fruit was picked with a selective harvester which gave a load of clean, whole berries. The whole berries were tipped into a small open fermenter and yeast added. The ferment was hand plunged every day for 7 as the fruit fermented before being pressed to barrels to finish primary and malolactic fermentation..

Aged in older French oak hogsheads for 12months for a more subtle oak influence, helping to enhance the wine's elegant structure and refined tannins

The wine has fresh red and black cherry fruit aromas with subtle oak in the background. Black fruit flavours on the front, leading into a savoury textured finish.

Alc/Vol 13.5%

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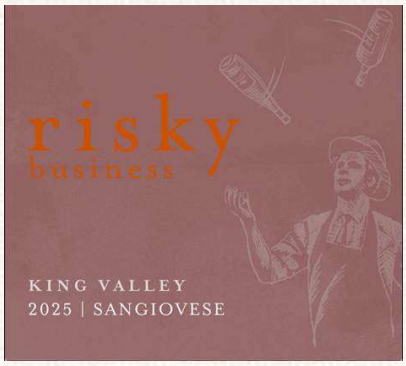
RISKY BUSINESS WINES (Bennett Street Distributors) 49 Bennett Street, East Perth WA 6892
John Waldron : 0457 482 957

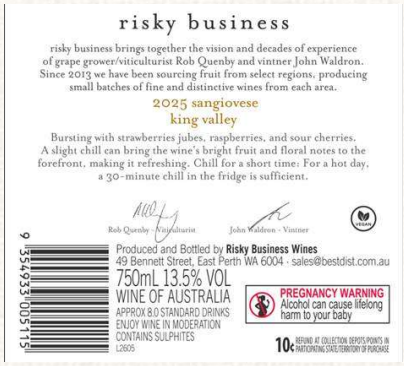
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Vegan friendly
Vineyard is SWA certified





Depending on the serving situation this red can sit either as a traditional dry red or a chillable red

Traditional dry red
a “home away from home” for Italian varietal Sangiovese
Red fruit characters: Cherry, red plum, raspberry or redcurrant.
Spice, subtle oak influence a little toasted note, or even subtle complexity beyond the fruit.
lively, fresh, food-friendly lift rather than a heavy “jammy” feel.
Tannins are fine-grained and savoury (not aggressive or chewy) — enough to give structure and backbone, but not dominate the fruit or make the wine heavy.
Because of its acidity, moderate body, and savoury-herbal profile, King Valley Sangiovese is often described as very “food-friendly”

Chillable style red
Its light body, lower tannin, and high acidity, which makes it a refreshing option for warmer weather or specific food pairings
This approach moves beyond traditional, room-temperature reds to promote the enjoyment of a wider range of wines.
The cool climate helps the Sangiovese “keep its acid” — giving wines from the region a freshness and vibrancy, rather than becoming overly heavy or flabby.



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