



## 2013 Sagrantino Appassimento

### Appassimento Background

Appassimento is the process of drying wine grapes to concentrate their sugar in order to make dessert wine. Italy calls these passito wines, but since this word is protected Chalmers have named their wine appassimento. Sagrantino has been made as a passito wine for thousands of years - in fact the style is much older than the dry table wine from Sagrantino. This kind of sweet wine from a red grape creates an interesting mix of sweetness and tannin which is alluring and unique.

### Appassimento Winemaking Notes

60 percent of the grapes for this wine are a mixture of two different clones of Sagrantino from the top block at the Heathcote vineyard. The other 40% is just one clone from the Merbein site. The grapes were handpicked into small boxes then carefully transferred onto racks to dry in the sun, without the use of sulphur, for about three weeks; dried to half their original weight and double the sugar concentration.

The dried grapes were crushed and destemmed then fermented in open fermenter without yeast addition. After 12 days the wine was pressed off skins into old French barriques where it took another 6 weeks to ferment to the desired sugar level of 125g/L. At this point the fermentation was stopped by chilling, following which the wine matured in barrel for a further 15 months before bottling.

### Appassimento Tasting Notes

Made from naturally sun-dried grapes, this dessert wine has a pretty nose of dark plum and sweet spices. The complex palate is woodsy with cherry, bay leaf, bitter chocolate and orange rind and an alluring finish balancing drying tannin and sweetness.

### Appassimento Food Matching

Serve with bitter chocolate or dark cherry desserts or as an accompaniment to a cheese plate.

### Appassimento Cellaring Notes

Drink now until 2035 or later

### GI: Heathcote, Victoria

*"Fascinating wine; the sagrantino must have been sun-dried for weeks on end to dehydrate to the degree there was no obvious juice in the conventional sense, then crushed, macerated and pressed (all with great difficulty) to produce the juice to be fermented (at over 20? baume, I would guess) to ultimately produce this deeply coloured, intensely rich and sweet red dessert wine." 95 Points, James Halliday Wine Companion 2016*

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