



2012 Sagrantino

Sagrantino Background

One of the most tannic varieties in the world, sagrantino is relatively small player in Italy where there are only about 250 hectares of the grape grown in the Montefalco region of Umbria. Despite this it is a highly revered wine with DOCG status since 1992. It has been growing in Australia since 2000 with the first Australian wine made by Chalmers in 2004.

Sagrantino Winemaking Notes

100% destemmed and fermented in open fermenters without a yeast addition. Fermentation typically goes for 20 days. The wine is then pressed and matured in French barriques, 75% old and 25% new. Malolactic fermentation is natural. The wine is then bottled without fining and with little or no filtration after about 12 months.

Sagrantino Tasting Notes

The 2012 Sagrantino is our first from the Heathcote vineyard where the vines are growing in a special site close to the top of the ridge in deep rocky Cambrian earth. The wine is deep and robust with ample dark cherry and plum fruits. The palate is finer than the nose suggests with the tannins driving all the way through to the finish.

Sagrantino Food Matching

The distinctive flavour profile and earthy tannins of Sagrantino are well suited to a robust fatty food like roasted pork belly, cotechino or aged, hard cheeses.

Sagrantino Cellaring Notes

Drink now until 2025

GI: Heathcote, Victoria

"First release of a Chalmers Sagrantino was 2004 but this is from a young vineyard. This release is very good. It drinks beautifully. It's leathery, grainy, grunty, has a lift of redcurrant and an easy slide of creamy/smoky oak. Tannin is the key here, firm and authoritative. But the wine's leathery, earthen, minerally aspect – combined with oak input – keeps the drinkability factor high." Campbell Mattinson, *The Wine Front*, April 2014

"If you like soft, gentle red wine, tune out. This Heathcote grown sagrantino is formidably tannic, but blackcurrant jam, cedar and leather characters fit perfectly. It's medium bodied, succulent and lingering." Ralph Kyte-Powell, *The Age*, May 2014