



## 2013 Aglianico

### Aglianico Background

Aglianico is an ancient, late-ripening, tannic and acidic red grape from Southern Italy capable of making high quality wines with a great capacity for ageing. The premier regions for production, both holding DOCG status, are Taurasi in Campania and Vulture in Basilicata. It thrives in warm conditions as its long growing season allows complex characters to develop, with grapes being harvested in the cooler autumn period.

### Aglianico Winemaking Notes

From the highest part of the Chalmers Heathcote Vineyard where Aglianico plantings are established atop the Mt Camel ridge at 225m elevation in rocky Cambrian terrain. Hand picked fruit is 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 old French barriques. Malolactic fermentation is natural. The wine is bottled without fining and little or no filtration after about 18 months.

### Aglianico Tasting Notes

The 2013 Aglianico shows earthy cherry, aromatic spice and delicate petal perfume on the nose. The balanced, savoury palate shows subtle fruitcake spices, tobacco, leather, herbal notes and candied orange rind with a pleasant mouth-watering acidity and the fine, smooth, building tannins you would expect of the variety. An elegant and structured medium weight wine which, although it has already been cellared before release, still has excellent potential for long ageing.

### Aglianico Food Matching

The elegant, savoury character of Aglianico matches beautifully with medium weight dishes with concentrated flavours such as confit duck or wild mushroom and truffle pasta.

### Aglianico Cellaring Notes

Drink now until 2029

### GI: Heathcote Victoria

*"Deep crimson. Very pure, fresh raspberry and cherry, vibrant and succulent, and a little sleeker than the Italian pedant but with a vibrant finish. Really sleek and fine and linear." 17+ / 20, Walter Speller on JancisRobinson.com, February 2015*

*"I can do business with this wine. It has no sharp edges to worry about; it is light to medium-bodied, with spicy/juicy red and sour cherry fruits and a clean finish." James Halliday, Wine Companion, August 2017*