



2014 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 left on skins for a further 7 to 10 days before pressing into French barriques, 75% old and 25% new. Malolactic fermentation is natural. The wine is bottled without fining and with little or no filtration after about 12-18 months.

Sagrantino Tasting Notes

The 2014 Sagrantino is from our Heathcote vineyard where the vines are growing in a special site close to the top of the ridge in complex, rocky Cambrian earth. The wine is deep and robust with aromas of dark fruits, bitter chocolate, spice and tobacco. These characters are echoed on the generous yet elegant palate, supported by mouthfilling, yet fine-grain tannins and bramble accents.

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 hearty winter braises.

Sagrantino Cellaring Notes

Drink now until 2030

GI: Heathcote, Victoria

"Medium red colour with tints of purple and developed brick-red. The bouquet is savoury, earthy, developed and mellow, thanks to age development. The palate is sweet and soft, mellow and showing aged characters. Some smoked-meats nuances." Huon Hooke, December 2017