



Lagrein

Synonym: Lagrain

Commonly mistaken for: Lagarino

Origin: It had been claimed that the variety had its origins in Greece – associated with the *Lagaritanos* wines of the city of Lagaria on the Ionian coast. It probably gets its name from the Val Lagarina in the Trentino region but since the sixteenth century this variety was cultivated in the lowlands of Gries of the Bolzano province in the Alto Adige region, by Benedictine monks. Recent DNA testing has revealed that the parents of Lagrein (and Marzemino) are Teroldego and an unknown grape variety – probably extinct, placing its origins more firmly in Alto Adige but there is still a question mark hanging over it.

Agronomic and environmental aspects: Having a late budburst, Lagrein avoids most spring frosts. It prefers warm, sunny sites, as it is can be a late ripener in cool climates. Soils that attract and retain heat like chalk and gravels are preferable. In the relatively cool Alto Adige climate of Italy, Lagrein vineyards are south facing in order to fully ripen. It is a vigorous variety and soils with low fertility and low vigour rootstocks are advisable. It produces reliable yields. Good results can be obtained with spur pruning and VSP, but a thinning of bunches is recommended to reduce the risk of fungal disease.

Diseases, pests and disorders: It shows a good resistance to downy mildew, powdery mildew and sour bunch rot. Particularly sensitive during flowering, which may cause “hen and chicken”.

Description:

Growing Tip:	half-open, cottony, of whitish green colour.
Leaf:	medium size of blade, pentagonal shape, 3-lobed. Has an U or V shaped petiolar sinus, superior side sinuses U shaped, but not very deep. The profile is undulate, with revolute edges.
Bunch:	medium, of pyramidal form, short and stumpy or long, winged, semi-compact.
Berry:	Medium dimensions, ovate; thick skin of uniform dark-blue colour, covered by high bloom.
Vegetation Growth Habit:	semi-drooping
Vigour:	high
Average bunch weight:	medium-small (100-190 g. Italy), medium-large [230g – Heathcote, 300g – Merbein]
Average Bunches per shoot:	1

Growth Stages:

Time of budburst:	medium-late
Time of flowering:	medium
Time of veraison:	medium
Time of harvest:	late

Wine characteristics:

Opaque-coloured, full-bodied red wine. Typically displays sweet red berry fruit characteristics. The tannins, if not judiciously handled, can be rustic and macerations should be carefully controlled; barrel ageing also helps to soften its edges. Best consumed between three to 10 years after the vintage.

Australian Experience:

Tending to low acidity in the Chalmers sites where the climate is very hot in summer Lagrein usually requires acidification in the winery but also needs a warm site to ripen properly. Low baume ripening is a bonus and the wine can achieve a ripe, plush and smooth character with a finished alcohol of 12 percent or less. Dark purplish colour is also a positive attribute of Lagrein. Thinnish skins can be an issue in particularly wet years and tendency to over crop needs to be managed.

Available Clone :**Lagrein H6V9**

- The Lagrein on the Chalmers vineyard was sourced from Cobaw Ridge Winery at Kyneton.
- H6V9 is a UC Davis clone imported to Australia by the CSIRO in 1969.
- semi-erect growth habit,
- Medium-high vigour and good fertility.
- The bunches are medium- long, pyramidal form, dense;
- good resistance to botrytis

Maturity Data: Chalmers Merbein Vineyard

	6/2/17	14/2/17	21/2/17	28/2/17	3/3/17	9/3/17
Lagrein H6V9						
Baume	8.4	9.8	10.4	11.5	12.0	13.4
pH	3.40	6.53	3.63	3.73	3.79	3.72
TA	6.4	5.6	5.0	4.9	4.8	4.2

Maturity Data: Chalmers Heathcote Vineyard

	3/3/17	7/3/17	9/3/17	13/3/17	16/3/17	
Lagrein H6V9						
Baume	10.4	10.1	11.1	11.4	11.4	
pH	3.54	3.47	3.63	3.6	3.64	
TA	6.2	6.0	5.6	5.2	5.0	