



LETHBRIDGE

The story of the wine...

2016 Sagrantino



The Story: Sagrantino is a red variety that is indigenous to the region of Umbria in Central Italy. The grape has one of the highest tannic levels of any variety in the world, and creates wines that are inky purple with intense aromas of blackberry, clove, nutmeg, grilled herbs and mocha. This variety is well suited to the warmer climates of Australia and good examples are by producers in McLaren Vale, Heathcote and the Snraysia. The fruit for this wine comes from the Chalmers vineyard in Mildura and shows all the trade mark character of Sagrantino and has been made in the Lethbridge style emphasising the inherent earthy qualities of the grape.

Further drinking:
Chalmers Sagrantino, Heathcote, Victoria
Oliver's Taranga Sagrantino, McLaren Vale, South Australia
Amaldo Caprai 25 Anni (Montefalco Sagrantino), Italy

Tasting Notes: Complex aromas including black currants and blackberries, cooking spices lead to a palate of dark chocolate and lingering spice with powerful tannins and great acid length.

Review: "Plenty of tannin and just enough fruit to support it. SAGRANTINO is such a likely suspect. Licorice, rust, dark cherry, herbs and bitter nuts. An infusion of coffee grounds. It's not for the crowd it's for the enthusiast, as a general statement. But for the latter, there's a lot to like here." **92+ points, Campbell Mattinson, The Wine Front**

Vintage:	2016
Other vintages:	
Grape variety:	Sagrantino
Vineyards:	Chalmers, Mildura
Bottled:	January 2017
Alcohol:	13.5%
Cellar potential:	3+ Years
Cellar door prices:	\$45