



# SAGRANTINO

2014  
McLAREN VALE

## HISTORY

With 100 ha of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages.

## WINE & VINTAGE

We love working with this rare Italian variety in our vineyard, especially for its more savoury notes and rustic charm. We use old French oak only on this wine, letting the varietal characteristics stand out. Sagrantino has its original home in Montefalco in Umbria, Italy- but we like to think it has found a new home with us in McLaren Vale.

The 2014 vintage was a warm one, and crops were quite low. This resulted in exceptional intensity of flavour. We didn't make a Sagrantino in 2013, as the drought conditions resulted not much of a crop.

## AROMA

Lifted violet florals, lavender, freshly ground nutmeg spice.

## PALATE

Quite a different palate structure to the varieties we are used to in Australia, this Sagrantino has beautiful floral tannins, loads of savoury fruit and a fresh acid line. The intensity of the tannins is what sets this variety apart. Best enjoyed over a shared meal (especially pork!) with friends.

## WINEMAKER

Corrina Wright, 6th Generation

## SMALL BATCH PRODUCTION

4880 bottles

## GRAPE VARIETY

100% Sagrantino

## REGION

100% McLaren Vale

## COLOUR

Deep dark maroon

## ALCOHOL

14.5%



## WHAT THE WRITERS HAVE TO SAY [ 2014 VINTAGE ]

'...masses of black cherry flavour, 70% cacao chocolate in the background, ripe tannins framing the flavours in a fine style.'

– James Halliday

Rated : 95 points, 2016 James Halliday Wine Companion

14  
SA

**STARTED BY OUR  
GREAT GREAT GREAT  
GREAT GRANDFATHER.**