



# SAGRANTINO

2017  
McLAREN VALE

THE YEAR THAT: We pressed Sagrantino on winter solstice

## 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

Sagrantino has its traditional home in Umbria, Italy. Choc full of wonderfully layered tannins and violet florals, we've tried to make it feel at home on the Taranga vineyard as the guest of honour at our regular cellar door

2017 was a wetter year than usual for McLaren Vale, resulting in a long cool ripening period. Perfect for Sagrantino!

## 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.

## THE YEAR THAT

When making the Sagrantino our winemaker Corrina splits it into two batches. One is pressed off when fermentation is finished, maintaining the wonderful floral aroma of Sagrantino. The other batch is left for 'extended skin contact', basically a posh way of saying that the wine stays in contact with the skins for a long period of time. This helps to develop the intense tannins of Sagrantino, creating a richer palate weight. In 2017, we pressed the second parcel of Sagrantino on winter solstice, the 21st of June, after 4 months on skins.

## WINEMAKER

*Corrina*

Corrina Wright, 6th Generation

## SMALL BATCH PRODUCTION

3218 bottles

## GRAPE VARIETY

100% Sagrantino

## REGION

100% McLaren Vale

## COLOUR

Deep dark maroon

## ALCOHOL

13.5%



## WHAT THE WRITERS HAVE TO SAY.....

A standout at a recent tasting of Australian wines made from the famously tannic Umbrian grape sagrantino, this dark, ripe red, full of plush fruit swaddled in bittersweet chocolate tannins shows serious promise in the cellar. The 2014 vintage, also tasted at the same event, is just starting to loosen up, and also has a long life ahead of it. In it's homeland Montefalco, sagrantino produces densely structured red wines that need at least a decade in bottle to reach their drinking potential. **Max Allen**

17 SA

STARTED BY OUR  
GREAT GREAT GREAT  
GREAT GRANDFATHER.