



## SAGRANTINO BAROSSA VALLEY 2019

At the heart of our winery is family, the seed from which all else grows. The power of three, combining our strengths and passion to make memorable wines. We honour our heritage, embrace the present and toast to the future. Live Fierce!

The 2019 growing season was dry through winter and spring and it continued that way until harvest, producing lower yields and small berries. Lou (Miranda) was one of the first winemaker/vigneron to plant Sagrantino in Australia. Planted in 2009 with clone Ruggeri/MAT1, Richter/MAT1 & Richter/MAT4 on a single wire trellis.

The textural quality of this wine lends itself towards foods with sweetness, such as Gnocchi with blue cheese sauce.

Colour: Inky Ruby Red with purple hues.

Nose: Aromas of dried cherry, cranberry and 'La Fiorita' (flowering lentils) with mocha and hints of peppermint and thyme. Well perfumed and captivating.

Palate: Distinctive flavours of rich, ripe fruit, enriched with savoury spice and mocha. Powerful varietal tannins with texture add structure and persistence to this delicious red wine. It is all about the multilayered fine tannins.

Making: This wine was fermented at 20-28C in stainless steel tanks for 7-8 days on skins. Post primary fermentation the wine was matured for 27 months in used American oak. The grapes were harvested on flavour and beautiful expressions of varietal character reflective of the 2019 vintage.

## AWARDS

Wine Showcase Magazine 2021 – 95 points

Sam Kim, The Wine Orbit 2022 - 94 points

Wine Enthusiast 2022, USA – 93 points

Ray Jordan, The West Australian - 93  
points

Shanteh Wale, Quay Restaurant Head  
Sommelier - 92 points

