



Australian winemakers have taken a fancy to sagrantino, from the Umbrian region of central Italy. In its homeland and here, the wines can be variable but the best are exciting. The style is rich and full-bodied with ripe flavours and spicy aromatics. You can expect reasonably solid levels of tannins and wines that are quite acidic, making food to accompany them a must. In Italy, the traditional match is wild boar sausages. Sangiovese is sometimes blended with sagrantino, and at d'Arenberg they have blended a little cinsault with theirs. Whether or not sagrantino works best here as a solo variety or combined with others is still to be determined.



- 1. Terra Felix Sagrantino 2009 (\$22)** From Central Victoria; plums, earth and raspberries with a hint of chocolate. [87/100]
- 2. d'Arenberg The Cenophilic Cat 2007 (\$30)** Solid, earthy and quite rustic, this McLaren Vale wine finishes with burly tannins. Powerful, with rich flavours. [89]
- 3. Chalmers Sagrantino 2008 (\$32)** This Murray-Darling wine offers hints of roasted meats, spice, cold tea and truffles. [89]
- 4. Preston Peak Single Vineyard Sagrantino 2008 (\$38)** Fragrant style from the Granite Belt, with notes of strawberries and spice. More elegant than others. [90]