

BAARMUTHA

BEECHWORTH

Baarmutha Wines | 2017 Sagrantino

Palate

Spice from fennel, cumin, and Pepperberry. Ripe blue and black berries add a layer of richness.

Harvest Dates:

24th April 2017

Vignerons

Vinny Webb

Bouquet

Aromas of dried rose, fennel and cumin seed, leather. A touch of earthy spice, mulberries and cacao.

Alcohol by Volume:

13.7%

Quantity

Only 280 bottles made.

The Vintage

The growing season conditions varied considerably. Early season temperatures were mild followed by a deluge of over 150mm of rain in early December; and another ~40mm later in the month. This provided considerable soil moisture reserves for the hot January which followed.

The Wine

Our 2017 Sagrantino is blood red in colour, with a slight brick-edge to the wine, clean and bright in the glass. On the nose we have savoury elements at the forefront. With hints of leather, dried rose, fennel and cumin seeds. Spice from black pepper, and pepperberry, with blue and black berries adding richness. On the palate the spice and blue fruits shine, leading with blueberry, blackberry, and mulberries. Hints of cacao, layered within the firm, but now silky tannins. The natural acidity of the wine will allow for the wine's longevity but will also present extremely well now after a decant. Drink now, or cellar until 2036.

Food Pairing

Best paired with spice-infused or marinated meat dishes. Things like pork and fennel sausages or cured and smoked meats will also work extremely well.

