

Local knowledge is boosted by young Australian winemakers heading to Italy.



CELLAR NOTES
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Over the past decade, Italian grapes including nebbiolo, barbera and sangiovese have established a solid foothold in Australian vineyards. Now others are finding space here. Among them are the savoury lagrein, the tannic sagrantino, the freshly flavoured nero d'avola, the slightly bitter negroamaro and the ancient smoky leathery aglianico. Primitivo, also known as zinfandel, tends to be grouped with Italian varieties, although it is considered to have been grown first in Croatia. As with all emerging varieties, it will take time to assess where these grapes will best grow and which winemaking techniques will most benefit them. A few years ago only a handful of winemakers were giving them a go; now many more are keen. Knowledge is being boosted by our young winemakers heading to Italy, and by our wineries hosting young Italians to work here during vintage.



1. Kangarilla Road Primitivo 2007 (\$22) Savoury and rustic with oodles of raspberry jam notes mixed with dry vegetation. Plenty of acidity and drying tannins on the finish. [89/100]

2. Domain Day I Lagrein 2005 (\$28) Upfront flavours of leaf litter, cloves, leather and warm earth with hints of overlying raspberry fruit to bind it together. Nicely balanced wine of mid-length. [89]

3. Chalk Hill Barbera 2008 (\$28)

Lovely core of sweet red berry fruit flavours mixed with fragrant spices, dry herbs and rose petals. Impressive length with intensity maintained throughout. [90]

4. Chalmers Nero d'Avola 2009 (\$29)

Florals, spices, confection and red fruits to be found in this mid-weight, fresh style, which finishes with juicy acidity. Supple, easy drinking. [89]