



2005 Lagrein

Lagrein Background

Lagrein is a rare grape, even in Italy, where it is grown mainly in Italy's Trentino-Alto Adige region. In Italy Lagrein is vinified into deep, dark reds (known as Lagrein Dunkel or Lagrein Scuro) and rosés (called Lagrein Kretzer or Lagrein Rosato). The rosés are considered to be some of Italy's best. In the Australian viticultural conditions the fruit becomes very rich in colour and depth of flavour and makes wonderful dark, rich wines with juicy dark berry fruit and silky smooth tannins.

Lagrein Winemaking Notes

100% destemmed and fermented in open fermenters without a yeast addition. Fermentation typically goes for 20 days. The wine is then pressed and matured in old French barriques. Malolactic fermentation is natural. The wine is then bottled without fining and with little or no filtration after about 12 months.

Lagrein Tasting Notes

An intense inky purple in the glass and bursting with luscious black fruits on the nose the 2005 Lagrein makes an impression. It has a lovely savoury and mildly herbal palette perfectly balancing acidity with a long finish of silky smooth tannins

Lagrein Food Matching

Lagrein's rich flavours, soft elegance and lovely length lend it to matching with gamier lean meats such as kangaroo or venison. It also goes perfectly with the creamy pungency of a washed rind cheese.

Lagrein Cellaring Notes

Drink now until 2012