

Hand Crafted

by GEOFF HARDY

Lagrein 2010

Lagrein is a relatively curious north east Italian grape variety well suited to Australian viticultural sites. Whilst these are early days for this variety in our Wirrega Vineyard, if this wine is anything to go by we certainly have something to look forward to.

The nose is an array of raspberries, blackcurrant and rich ripe plum aromas with a hint of spice.

The palate is layered with raspberries, spice and dark mocha notes from the American oak influence. A tight tannin structure with a juicy, lengthy palate.

Ideal with veal cutlets served with a green olive, parsley and pinenut pesto.



Winemaking

Variety	85% Lagrein 15% Cabernet Sauvignon
Region	Limestone Coast

Winemaking:

Traditional open fermentation with our own yeast selection then minimal intervention during maturation in both French and American oak barrels

Alcohol: 14.16% alc/vol

Total acidity: 7.21 g/L

pH: 3.47

Residual sugar: 1.4 g/L

Accolades

Trophy (Best Alternative Red)
2012 Winewise Small Vignerons Awards

Trophy (Consumer Choice Best Alternate Red)
Intercontinental SA Wine of the Year Awards 2012

Trophy (Best Italian Red Varietal)
Winewise Championship Awards 2013

Sales and tastings at Pertaringa Cellar Door, 327 Hunt Road, McLaren Vale. Open 7 days 11am—5pm

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