



SUSURO

2018 Sagrantino Adelaide Hills

I've always been fascinated by kaleidoscopes and how from something as simple as a few mirrors and shapes you can get perfectly symmetrical and beautiful images. This is just like making wines from carefully grown grapes as when you work with great people and their vineyards the wines essentially make themselves, each developing their own unique character and charm.

The Susuro Kaleidoscope wines use grapes from the best vineyards currently growing Italian alternate varieties in both Victoria and South Australia. I work closely with the growers and in the warmer regions, we pick early to retain elegance and finesse. All the wines have been fermented in either tank, barrel or plastic and matured in old barrels with a light pass through some new Italian barrels if that's what the wine needed. Made without the help of animals.

"It's never too late for spots", he declared. And it didn't stop there. There were zigs on his arms, zags on his legs and trailing behind him were streaks of yellow and black from his adventures as a bumblebee just the day before. She looked at her black shirt, her black pants and her black shoes and questioned the meaning of simplicity.

Viticulture:

The grapes were grown in the Kersbrook Vineyard which is located in the northern part of Adelaide Hills. The grapes were handpicked in April and then transported under cool conditions to the winery.

Winemaking:

Hand sorted, destemmed and fermented in an open vat followed by a long post ferment maceration on skins to soften the tannins. Matured in old French Hogsheads for ten months and bottled with minimal filtration.

Aroma & Palate:

Dark plums, licorice and freshly brewed black tea with hints of olives and violet petals. Powerful yet elegant with intense fruit and firm tannins that gracefully tango to the edges of your mouth.

Food Matching:

Wild boar and fennel sausage, prosciutto with pecorino, eye fillet with black truffle sauce.

Alcohol:

14.0% alc/vol

Pack size:

6 pack

