

# KRYSTALLO ESTATE

# BELITSO

HIGH COUNTRY • VIC

SAGRANTINO • 2021

## QUICK NOTES

### VINTAGE

2021

### WINEMAKER

Adrian Santolin

### GRAPE VARIETY

Sagrantino

### BOTTLED

October 2022

### GROWING AREA

Upper Goulburn

### ALC %/VOL

13.5 % v/v

### TITRATABLE ACIDITY

6.0 g/l

### PH

3.40

### CELLAR POTENTIAL

5- 10 years

### OAK

French

### MATURATION

11 months

## COLOUR

Vibrant magenta

## NOSE

An elegant perfume of blackberry, sweet spice, and violet notes

## PALATE

Black cherry and plum are guided by structural tannins to a long finish

## WINEMAKING

The fruit was harvested when sugar, tannin and acidity were all balanced. Fermentation was carried out in open fermenters, lasting ten days with regular pump-overs and plunging ensuring maximum colour extraction. Wine was then pressed off skins and transferred to oak for MLF and eleven months maturation before being carefully blended and bottled

## FOOD PAIRING

Beef tenderloin steak with black truffle jus

## VINTAGE NOTES

A warm, wet spring and an early start to summer ensured thick canopies, good flowering, and fruit set. Vineyard management was crucial to ensure ripening wasn't impacted and disease pressure was kept at bay. January temperatures saw a slower than usual ripening, however the mild days and cool nights provided ideal ripening conditions across all varieties..

