



# TAR & ROSES

## 2021 'THE FOG' NEBBIOLO

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### GEOGRAPHICAL INDICATION

Heathcote

### VINIFICATION

The fruit for this vintage was sourced from a site close to the Mt Camel range on the ancient red Cambrian soil. Fruit was machine harvested and crushed to a small open fermenter then hand plunged three times a day. After approximately 10 days of fermentation, during which time the temperature and acid levels were monitored and adjusted as necessary, it was pressed to tank using a gentle air bag press.

The wine was racked off gross lees directly to barrel to finish malolactic fermentation and mature in older used barriques for 18 months.

### MATURATION

Approximately 18 months in mature french oak barriques.

### ANALYSIS

Alcohol: 14.6%  
pH: 3.61  
Acid: 5.6 g/L

### COLOUR

Ruby/garnet

### NOSE

Cherry & earth with floral, tar & cranberry undertones.

### PALATE

Fresh cherries & cranberry intertwine in this young wine. Dried herb, rose, anise & earthy clay appear with a touch of kirsch all supported by fine, structured tannins & fresh acidity.

With time, expect to see more bottle age characters develop - floral notes accompanied by more tar-like characters with hints of leather and cranberry.

### WINEMAKERS COMMENTS

Nebbiolo is a thin-skinned variety, known for its unusually light colour and deceptively high level of tannins. In fertile soils it can produce large crops with large bunches and berries. The Heathcote vineyard, while close to the rich deep Cambrian vein of soil, is tempered by harder granite gravels that has seen the vines produce a more balanced canopy to crop ratio. The balanced crop level has meant even ripening and minimal disease pressure.

### FOOD MATCH

Char-grilled rib of beef on the bone with porcini & thyme butter.