

TASTING NOTES

2018 NEBBIOLO



GRAPES

Nebbiolo

DISTRICT OF ORIGIN OF GRAPES

Heathcote

VINIFICATION

The fruit was machine harvested and crushed to small open fermenters. It was 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 12 months.

OAK MATURATION

Approximately 18 months in older oak.

ANALYSIS

Alcohol 13.9%

pH 3.61

Acid 6.54g/L

Sugar <1g/L

COLOUR

Cherry red.

NOSE

Wet bitumen on a hot summer's day melds with floral notes, damp earth and hints of leather and cranberry.

PALATE

Fine substantial tannin on the palate, dried petals plus earthy tar, elegant and long.

FOOD MATCH

Braised duck and winter vegetables.

WINEMAKER'S 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 pressures.