

# TASTING NOTES

## 2020 NEBBIOLO

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### GRAPES

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100% Nebbiolo

### DISTRICT OF ORIGIN OF GRAPES

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100% Heathcote

### VINIFICATION

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The fruit for this vintage was sourced from a completely different site than previous years, closer to the Mt Camel range and on the red Cambrian soil. Fruit was machine harvested and crushed to a small open fermenter. 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

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Approximately 12 months in older oak. Bottled 5th February 2021.

### ANALYSIS

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Alcohol 14.0%

pH 3.62

Acid 6.24g/L

Sugar <1g/L

### COLOUR

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Cherry red with a touch of burnt crimson around the edges.

### NOSE

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Lifted cherries intertwined with the smell of wet rocks on a hot day. This young wine expresses fresh youthful notes. With time you'd expect to see more bottle age characters develop - floral notes accompanied by more tar-like characters with hints of leather and cranberry.

### PALATE

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Fine substantial tannin on the palate, kirsh and dried petals, elegant and long.

### FOOD MATCH

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Roast duck and pan-seared brussel sprouts with bacon and pinenuts.

### WINEMAKER'S COMMENTS

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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.