

# TASTING NOTES

## 2017 NEBBIOLO



### GRAPES

100% Nebbiolo

### DISTRICT OF ORIGIN OF GRAPES

100% 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. Bottled 29th August 2018.

### OAK MATURATION

Approximately 18 months in oak.

### ANALYSIS

Alcohol 13.9%

pH 3.76

Acid 6.05g/L

Sugar <1g/L

### COLOUR

Cherry red in colour with a tinge of garnet.

### NOSE

Wet rainforest ferns melded with the fresh perfume of spring flowers and hints of hot tar.

### PALATE

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

### FOOD MATCH

Porcini mushroom risotto.

### 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 pressures.