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TASTING NOTES

Nebbiolo 2011 Riserva

Details:	Our first Riserva for Nebbiolo, some say the cold 2011 vintage was not good for red wines, but Nebbiolo thrives in the cooler vintages and this certainly showed its colours. This 2011 Nebbiolo was picked 6 weeks later than the previous drought vintages, so the extra hang time on the vine allowed the fruit to ripen slowly with great development of tannins and phenology. Dark cherry red in colour, this wine has aromas of dark berry fruits with tar and roses, hints of earthiness and dried herbs. The palate is juicy yet savoury. Dark berries fill the palate, with an undercurrent of baked earth and dried Italian herbs. The finish is long with grippy tannins and pronounced acidity, but given a decant and time, this Nebbiolo will develop beautifully over the next 10 years.
Origin:	Heathcote, Victoria,
Blend	Nebbiolo 100%
Viticulture:	Vines planted in 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes.
Vintage:	Drought breaking year, cold winter and delayed budburst. Good soaking rains in November, January and February. A late ripening variety, this batch of Nebbiolo wasn't picked until April 29 th . Cropped at 1 Tonne/acre.
Winemaking:	Fruit was destemmed and tipped into a small open fermenter, cold soaked for 4-5 days and natural "wild" yeast fermented. Plunged 5 times daily during cold soak, then 1-2 times daily during ferment. A long post maceration with no plunging, lead to 40 days total on skins. Pressed into 6yr old French oak barriques with natural malolactic fermentation. Matured for 20 months in barriques. The wine was racked on a new moon (twice) and bottled without fining or filtration.
Bottled:	March 2013
Alcohol:	14.0%
Ageing Potential:	Enjoy now, or cellar for 5-10 years