

2013 Nero d'Avola

(pron: *nero dah-vola*)

Light colour. Aromas of dark cherry and strawberry... dusty talc, smoky graphite. Exotic black plum, savoury black olive. Herbal notes of lavender, sage & oregano; eastern spices of cinnamon & cardamom. Earth, leather and spice... forest floor; tar and char.

Red-fruits dominate the palate – juicy strawberry, sour cherry, sweet roasted tomato; also baked quince, rhubarb and plum. Eastern spice and white pepper. Soft, light style that is best enjoyed with food.

This wine is a unwooded, light-bodied, and makes the perfect summer red.



Best drunk fresh – with tomato-based pasta, pizza and antipasti.



Technical Information

Harvest:	March 9 th , 2013
Fermentation/Maturation:	One x 1000L open tub, and two x 2006 neutral French barriques
Bottled:	September 24 th , 2013
Alcohol:	13.0%
Vineyard	Ricca Terra Farms – Barmera, South Australia
Soil	Red earth over limestone
Elevation	100m
Rainfall	300mm

Awards & Reviews

Silver	November 2013	Alternative Varieties Wine Show
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Gourmet Traveller – Jan 2014

This is a lovely light-bodied red with juicy fruit and some grippy tannin. It appreciates being chilled, splashed into a big jug and drunk out of tumblers with slices of Margherita pizza.

Max Allen – The Weekend Australian – Nov 2013

A bright purple-coloured, medium-bodied snappy young red, lovely dark fruit and an easy manner – exactly the kind of red you want to drink, slightly chilled, on a hot summer's evening, with pizza.

Campbell Mattinson – Winefront – Oct 2013

It's a highly enjoyable drink. Has a sweet heart of licorice flavour. Bold but cuddly. Put this in front of people and they're very likely to say, Oh yes, I'll have another glass of *that*. Smashable and more-ish. Bright acidity. 91 Points.