AMATOVINO

2014 Nebbiolo

Bright ruby/cherry red colour. Spice and florals – violets, sweet/savoury herbs – lead to earth, game and some truffle. Also shows tarry blackberry and redfruits cherry and rhubarb, licorice and a slight smoky hint.

The palate is medium-bodied, warm and generous. Spicy redfruits abound–cherry, rhubarb, some prune and blackcurrant.

Eastern spices of clove and cardamom round it out. These crunchy fruit flavours and textures lead to the classic crunchy acid/tannin flesh-out on the back palate. An Italian classic wine style, firmly structured, yet approachable in its youth. Best enjoyed with food.

With pasta and truffle, rare meats, antipasto, slow-cooked meats, charry BBQs, and pizza. Technical Information

March 26th, 2014 Harvest: Fermentation/ Open ferment – stainless Maturation: steel – 20% wholebunch, daily hand-plunging. 24 days on skins. Aged French oak for 18 months Unfiltered, unfined, Bottled: November 2015 14.0% Alcohol: 6.3g/l TA: 3.49 pH: Production: 75 dozen Yallingup, single vineyard Location: northern Margaret River Free-draining lateritic soil, Soil: gravel over loam 50m Elevation: Planted: 2001 Rainfall: 1100mm Region: Margaret River

Awards and Accolades

Gary Walsh, Winefront - May 2016, 90 Points

Interesting proposition, growing Nebbiolo in Margaret River, but you never know 'till you've tried. Sweet cherry, mint and nougat with a touch of spice. It's medium bodied, supple and slippery, with jubey and minty red fruit and cherry, and the taste of nougat throughout. Acidity is nicely settled and tannin is thick, powdery and sticky, but soft. Finish is pretty good too. Has a candied sort of flavour – like raspberry yoghourt – that some bottle age should knock out.

James Halliday, Wine Companion 2017 93 Points

Stern and tannic but with leathery, tar-like, herb-inflected fruity aplenty. Authority, integrity, call it what you will; this has it.

Ray Jordan, The West Australian Wine Guide 2017 - 94 Points

This is a single vineyard wine thats been 20 % whole bunch fermented and left 24 days on skins. The result is that it has picked up beautifully ripe and integrated tannins with a textural completeness that is so necessary with this variety. Savoury and chocolaty with that savoury sinewy fell extended to the long finish. Excellent.



Background

Nebbiolo is the famous grape of Barolo and Barbaresco wines (Piedmont in north-west Italy), although Nebbiolo makes up only a small fraction of the regions wine production. The wines are renowned for a lightness of appearance, delicate perfume, yet packed with flavour (so-called 'tar & roses') and firmly structured (super-tannins/acid). DOC and DOCG rules require wines to mature for specific time periods before release. The name is thought to have derived from the Italian word nebbia, meaning 'fog' – either from the dense fog that sets on the region during late harvest, or the milky film that appears on the berries late in the season.