

AMATOVINO

2015 Nebbiolo

Bright ruby/cherry red colour. Aromas of eastern spice, perfume and florals – jubey redfruits, violets, sweet/savoury herbs – leading to earth/peat and some truffle. Also shows glazed cherry and rhubarb, licorice and a slight toffee hint.

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

Eastern spices of clove and cardamom, and minerally fine tannin round it out. The juicy 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.

Background

Nebbiolo is the famous grape of Barolo and Barbaresco wines (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.

Technical Information

Harvest:	March 25th, 2015
Fermentation/ Maturation:	Open ferment – stainless steel – 20% wholebunch, daily hand-plunging. Two pressings: 30% at 6 days, the remaining 70% at 20 days. Aged French oak for 18 months
Bottled:	Unfiltered, unfined, November 2016
Alcohol:	14.1%
TA:	6.3g/l
pH:	3.56
Production:	99 dozen
Location:	Yallingup, single vineyard northern Margaret River
Soil:	Free-draining lateritic soil, gravel over loam
Elevation:	50m
Planted:	2001
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

TROPHY - Best Nebbiolo of Show

Australian Alternate Wine Varieties Show 2017

