



2003 NEBBIOLO

Adelaide Hills (100%)

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	December 2004
Alcohol	13.7 %
Acid	6.7 g/L
pH	3.42
Residual Sugar	2.3 g/L
Sulphur	78 mg/L

In the Vineyard

Incredibly hard to control, this vigorous variety sends searching canes looking for light and domination of its private space, or our backyard. The 2003 vintage produced a light crop with exceptional fruit quality and great balance. Normally a much lighter colour, the warmer conditions added the desired intense red pigments to the sometimes 'wisy washy' skins. Harvested 7th of April 2003.

In the Winery

Fermentation in traditional open fermenters revealed amazing aromas of pears and violets that are normally only seen in white varieties. The final few days of the 'sugar to alcohol' process occurred in the barrel followed by 21 months maturation in 4 year old French oak barriques. The length of time is required to allow the puckering acid and tannins to soften sufficiently. A further 12 months bottle age under screw cap has made the wine complete.

In the Glass

Colour

The colour is like garnet with a red cherry hue, brilliant and inviting.

Bouquet

What hasn't this got? Aromas of nutmeg and mixed spice are greeted with hints of rhubarb, tar, ground coffee bean, fennel, rammed earth, dried flower or pot pourrie to name a few. The oak is very subtle allowing the fresh varietal character to be fulfilled.

Palate

A new sensation – look out traditionals! A new era in mouthfeel, fruit lift and velvety flavours. The middle palate has licorice and mocha coffee characters, textured with earthy barnyard overtones, truffles and dark chocolate. The structure continues throughout the back palate, showing silky, dry tannins that will soften with further ageing over several years.