



2004 NEBBIOLO

Adelaide Hills (100%)

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	July 2006
Alcohol	13.5 %
Oak	24 months in 3 & 4 year old French barriques
Acid	6.7 g/L
pH	3.49
Residual Sugar	2.6 g/L
Sulphur	106 mg/L

In the Vineyard

This noble variety originally grown in the Piedmont region of Italy has reddish rather than black skins but still produces a full bodied wine. Some of the larger bunches (about 20%) were removed at an early stage allowing the remaining crop to develop fuller flavours with a better balance of sugar and acid.

In the Winery

Fermentation (after destemming only) in open fermenters with a cultured yeast under refrigeration has retained the cornucopia of fruit aromas attached with this variety. Matured for 24 months in old French oak 225 litre barriques and some bottle maturation has softened the early tannins that dominated the finish of the wine.

In the Glass

Colour

Like bright red cherries, with a garnet hue.

Bouquet

So many different aromas exist in this wine ranging from cinnamon spice, nutmeg to roses, plums and fruitcake. Tar and chocolate are evident too with a subtle cashew nut oak lift and earthy, forest floor overtones.

Palate

Exciting new varietal flavours that compete well with our traditional red grape varieties exist here. A wine to enjoy with food, especially roast meat dishes. The flavours are soft and silky with an earthy forest floor character that adds complexity and length to the palate. Dark chocolate truffles and fruitcake flavours absorb into your mouth and tingle the tastebuds. The wine will reward you even more after correct cellaring for at least 10 years.