

THE BIG BLIND

2007 Adelaide Hills Nebbiolo Barbera

Grab

Fruit laden and structured – fun, yet serious!

Spiel

This wine demonstrates the perfect marriage of these two Piedmontese varieties – the fruit and acidity of Barbera melds perfectly with the savoury character and structure of Nebbiolo. Although it's an approachable style from a single vineyard near Kersbrook in the northern Adelaide Hills (340m above sea level on complex sandy clay loams over shale), it's also serious kit!

Colour

Medium plum red with purple hues

Bouquet

An intricate nose of mushroom earthiness and a hint of spice, layered with rich raspberry and cherry fruits

Palate

A beautifully balanced palate. The kirsch and dark chocolate of the Barbera melds perfectly with the smoked game and furry tannins of the Nebbiolo

Grub Match

Porcini mushroom risotto; smoked tea duck; cured pork sausage

Cellaring

Drink up, but also a 5-8 year proposition.

Vintage

07 season was very dry with winter-spring rainfall 60% below average. Whilst early season irrigation requirements were significantly increased due to the low rainfall, the lower yields and early vintage helped reduce overall season demands. As a result of warm conditions and low yields, vintage started and finished three weeks earlier than normal, producing wines of great concentration, and we were able to overindulge at the week long Barossa Vintage Festival for the first time in years. Hic!

Vineyard

Caj's vineyard is near Kersbrook in the northern Adelaide Hills - 340m above sea level on complex sandy clay loams over shale.

Vinification

The Nebbiolo is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 5 days on skins. The Barbera is destemmed only and fermented at similar temperatures for 6 days on skins. The ferments are managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation both parcels are drained/pressed, and transferred to 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 15 months. Assemblage takes place at the end of this maturation period. This wine was bottled in July 2008.

