

THE BIG BLIND

2008 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 brick red

Bouquet

A pungent, intricate nose of truffles, nutmeg and cloves, layered with cherry fruit and rich raspberry brulee

Palate

A beautifully balanced palate. The cherry spice and dark chocolate of the Barbera melds perfectly with the elegant structure 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

08 season rains were significantly below average. Some rain in September ensured sufficient soil moisture for a good budburst and strong early season growth. A short blast of very hot weather in late-December was followed by a longer period of mild temperatures through to early March with February night-time temperatures being especially cool. In early March everything changed when an unexpected heatwave starting on the 5th of March extended to thirteen consecutive days above 35°C. But the Gods were smiling on us, as we had picked all our fruit, except our 'heat resistant Nebbiolo' (as we surprisingly discovered), by the start of the heatwave. Despite the March heatwave and the attention it attracted, 08 was arguably a slightly cooler vintage due to early ripening and the unusually mild January and February. As a result our wines are aromatic and exploding with fruit. Heatwave smeatwave!

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 2009.

