

# THE BIG BLIND

2009 Adelaide Hills Nebbiolo Barbera

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## 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 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

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

## 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 8 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 16 months. Assemblage takes place at the end of this maturation period. This wine was bottled in September 2010.

