

THE BIG BLIND

2012 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 nutmeg and cloves, layered with cherry fruit and hints of cordite and cola

Palate

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

Grub Match

Porcini mushroom risotto; smoked tea duck; cured pork sausage

Cellaring

Drink up, but also an 8-10 year proposition.

Vintage

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious! Truly blessed and thankful.

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 6 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 30% new French oak puncheons, and the balance 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 August 2013.

