

# THE BIG BLIND

2015 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 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 condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it 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 12 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 20% new French oak hogsheads, 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 2016.

