

# FORZA

2012 Adelaide Hills Nebbiolo

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## Grab

The strength of Nebbiolo is its capacity to age, and this wine is made with longevity in mind.

## Spiel

From a unique vineyard near Kersbrook in the northern Adelaide Hills (340m above sea level on complex sandy clay loams over shale) that is ideally suited to growing Nebbiolo, this wine is made with longevity in mind. Savoury and unyielding, tuck it away and wake it up when you feel the Forza!

## Colour

Medium brick red

## Bouquet

A pungent, intricate nose of violets and cloves, layered with cherry fruit and hints of cordite and cola

## Palate

Complex, savoury, cherry cola palate on a taut frame of leathery tannins

## Grub Match

Truffle pasta; bistecca fiorentina

## Cellaring

Drink up, but also a 15-20 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 fruit is destemmed and wild fermented for 35 days on skins. The ferment is plunged only. Post maceration it is pressed to 40% new French oak hogsheads to undergo MLF. Post MLF, minimal sulphur dioxide is added, and the wine matures sur lie for 20 months. This wine was bottled in December 2013.

