

FORZA

2011 Adelaide Hills Nebbiolo

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 taught frame of leathery tannins

Grub Match

Truffle pasta; bistecca fiorentina

Cellaring

Drink up, but also a 15-20 year proposition.

Vintage

A challenging year followed by the mother of all vintages. No sugar coating. It was tough. An emotional rollercoaster. Nevertheless we've triumphed and produced some of our most interesting wines to date. A cool wet winter was followed by warmer and drier conditions through October and November which led to strong and healthy shoot growth, but a wet December kicked off our first battle – Downy Mildew. A cool summer with some more frequent thunderstorm weather events in February and March brought our next battle – Botrytis. But the vigilance of our band of grapegrowing brothers meant that we were able to employ more intensive canopy management (shoot thinning/regular trimming) and to selective hand pick, and then hand sort in the winery, to minimize the impact. We love our growers! So for all the talk about the impact of rain, it's really the cool conditions that define the wines we've produced this year. Wines with expressive varietal character, purity and balance. Advance Euralia fair!

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 30 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 November 2012.

