

# UNDER THE GUN

2011 Adelaide Hills Barbera

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## Grab

Vibrant, spicy and ruthless!

## Spiel

Barbera is back in action! Mixing puncheons, hills, danger and spills. Vibrant, spicy and ruthless! Vinified on location. Stirred, not shaken. Bottled unfiltered. Licensed to thrill.

## Colour

Medium ruby

## Bouquet

A complex nose of blackberry and mulberry fruit, layered with black olive and earthy notes

## Palate

A soft round palate of blackberries with a hint of rubbarb, and complexing notes of black olive and paprika

## Grub Match

Chicken cacciatore; veal scallopini

## Cellaring

Drink up, but also a 3-5 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 only and fermented at temperatures ranging from 20- 25°C 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 French oak puncheons and 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 2012.

