

UNDER THE GUN

2013 Adelaide Hills Barbera

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 hints of rubbarb, black olive and paprika

Grub Match

Chicken cacciatore; veal scallopini

Cellaring

Drink up, but also a 3-5 year proposition

Vintage

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

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 7 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 2014.

