

UNDER THE GUN

2014 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

Lifted cherry and raspberry fruit, with a hint of orange peel

Palate

A soft palate of vibrant berry fruit with refreshing acidity and a spicy finish

Grub Match

Chicken cacciatore; veal scallopini

Cellaring

Drink up, but also a 3-5 year proposition

Vintage

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

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 hand picked fruit is destemmed only and wild fermented at temperatures ranging from 20- 25°C for 8 days on skins. The ferment is gently plunged which assists in extracting colour, flavour and tannin from the grapes. At the end of fermentation it is drained/pressed, and transferred to French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 14 months. This wine was bottled in June 2015.

