

UNDER THE GUN

2015 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 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 condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

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 8 months. This wine was bottled in November 2015.

