

UNDER THE GUN

2016 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! Déjà vu?! A warmer than usual spring and early summer led to quick healthy growth and a good fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. As a result, although harvest progressed quickly, phenology kept pace with sugar levels, leading to full flavoured wines with good acidity and ripe tannins. The hallmark of the vintage is its consistency across the board (reminiscent of 2012). A fantastic follow up to 2015. Same same but different!

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 6 months. This wine was bottled in October 2016.

