

# MODERNO

2018 Adelaide Hills Barbera

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## Grab

Indulge in the future and look to the past with this spicy incarnation of a varieta classica.

## Spiel

In the constant pursuit of taste, style and creativity, one cannot be constrained by limitations of fashion and trend. Indulge in the future with this delicious Adelaide Hills Barbera and look to the past with this spicy incarnation of a varieta classica.

## Colour

Medium ruby

## Bouquet

A complex nose of red and blue fruits, layered with black olive and earthy notes

## Palate

Vibrant berry fruit with refreshing acidity, fine grained tannins and a spicy finish

## Grub Match

Chicken cacciatore; veal scallopini

## Cellaring

Drink up, but also a 3-5 year proposition.

## Vintage

The growing season pulled out of the station with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our blocks at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade - 2010, 2012, 2015, 2016. All aboard!

## Vineyard

Pete and Mark's vineyard is near Macclesfield in the southern Adelaide Hills - 340m above sea level on sandy loam over clay with ironstone.

## 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 12 months. This wine was bottled in May 2019.

