

# TRENTHAM



## CELLAR RESERVE

### 2015 NERO SAPERAVI

#### The Grapes

Nero d'Avola translates as 'black grape of Avola', originating from the Italian town after which it is named. First planted in Australia in 1998, it is a grape that can retain its acid in extreme heat, isn't demanding of precious water supplies and is proving to be a delicious drink.

Saperavi is a red grape variety native to Georgia, in the former Soviet Union. Saperavi grapes are known for their dark pink flesh and very dark skins. It is a teinturier grape, containing the red anthocyanin within the grape pulp as well as the skin.

#### The Harvest

After a small hot burst early in January the grapes were fast to ripen making for a very condensed vintage producing fruit with good colour and flavour.

#### The Winemaking

The wine is made in the Amarone style of northern Italy - a rich wine made from partially dried grapes. Nero d'Avola and Saperavi grapes were hand picked and air dried for 9 days before crushing, then co-fermented on skins for 10 days with regular pump-overs to enhance colour and tannin extraction. Post fermentation the wine was pressed and transferred to oak for malo-lactic fermentation and maturation. This wine has been matured for 18 months in a seasoned French oak puncheon.

#### The Wine

A dark and densely coloured wine showing intense and distinct aromas of wild cherry jam followed by hints of dried rose petal and spice. An explosion of flavours layers the palate with fruit cake, tobacco and bitter chocolate. Warm, full, rich and balanced.

#### With Food

A full-bodied wine that will go well with hearty dishes. Enjoy with red meat or your favourite tomato-based recipes.

#### The Cellar

A wine that will age well, it should cellar with great complexity for 10-15 years.

#### Technical Information

Alcohol:	15.0%
Acid:	6.3 g/l
pH:	3.76
Sweetness:	Dry

*~ our life your wine. TJ*