

# THE FAMILY

MURRAY DARLING AUSTRALIA

## 2018 NEBBIOLO

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

### THE GRAPES

Nebbiolo is the king of north western Italian red varieties notably in the regions of Piedmont and Lombardy. In the vineyard Nebbiolo does have variable crops with fruit colour ranging from light to deeply coloured red. The fruit matures late in the season with low sugar and high acid levels which makes it well suited for warmer climates.

### THE VINTAGE

Warm, dry weather during the 2018 harvest restricted our crop levels and helped to produce exceptional fruit quality with plenty of aromatics and flavour. Lower rain levels during the growing season translated into smaller berries packing their punch, making our winemakers very happy!

### THE WINEMAKING

The grapes were crushed, de-stemmed and transferred into tank and inoculated with yeast. Fermented over an eight-day period with regular pump overs to maintain a consistent temperature and to aid colour and tannin extraction from the skins. After pressing, a portion of the wine was matured in French oak barrels. The wine was then blended and clarified before being bottled.

### THE WINE

A lighter red with complex aromas of spice and berry fruits. On the palate fruit flavours of blackberry and plum are with complex spice and earthy characters. Ripe tannins provide great length and balance.

### THE FOOD

Nebbiolo is a wine with Italian origin that goes best with Italian food. Enjoy this with pasta puttanesca or wood fired pizza.

### ANALYSIS

Variety:	Nebbiolo
Region:	Murray Darling
Alcohol:	13.0%
Acid:	6.3 g/l
pH:	3.47
Sweetness:	Dry

