

THE FAMILY

MURRAY DARLING AUSTRALIA

2019 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

The region enjoyed a typical start to a warm and dry growing season with little rainfall in November and December, and average spring temperatures evolving into a near-perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness and show an exquisite concentration of aromas and flavours. The overall season offered superb conditions for a range of varieties throughout our vineyards. Across the board, quality was outstanding!

THE WINEMAKING

The grapes were crushed, de-stemmed and transferred into tank, and inoculated with yeast before an eight-day fermentation 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 with lovely soft oak to finish.

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:	13.5%
Acid:	6.0 g/l
pH:	3.6
Sweetness:	Dry

