



KING VALLEY WINEMAKERS

Il Barone 2022

Tier 4 Strength of site – Every site tells a story. A story of our family, a story of our place, a story of our culture. And each site story is beautifully captured in every bottle. You'll know when you taste it. It's honest, singular, pure – it is the most authentic expression of the land and a reflection of the intentions as wine growers and makers.

Story - The Barone. A regal wine made from blending four varieties to produce a symphony of flavour. Consistency, complexity and componentry can be used to describe it. A wine built to age.

TECHNICAL INFORMATION

Varietal %: Cabernet Sauvignon 46%, Shiraz 23%, Sangiovese 22%, Nebbiolo 9%

Picked: March – April 2022

Area harvested: 2ha

Yield: 50hl/ha

Average Brix: 25

VINTAGE 2022

Every vintage has its challenges, and the odds were certainly stacked against us this year. The cool temperatures and incessant rain kept us on our toes, however there is always a silver lining. The cool vintage delivered us near optimal ripening conditions with daily temperatures above 15 degrees Celsius before 9am and not rising above 30 degrees until late afternoon. These conditions were perfect for maximum flavour and colour development and as a result the wines we have made this vintage, both reds and whites, are of exceptional quality.

VINIFICATION

Each variety is fermented separately, aged for up to 12 months in a selection of French oak barrels, then once blended the wine is matured for a further 6-12 in bottle months prior to release.

Cabernet Sauvignon was harvested in the heat of the day so fermentation could start immediately. The grapes were crushed, de-stemmed and inoculated with yeast. Ferment temperatures were allowed to reach 30°C to help with extraction of colour, flavour and tannins. After fermentation the skins stayed in contact with the wine for 10 days to help soften and round the tannins and improve texture.

Shiraz was fermented immediately after crushing and de-stemming. The grapes were inoculated with a yeast strain isolated from the Rhone Valley; the yeast specifically enhances the varietal characteristics of Shiraz - cassis, pepper and violets. The grapes were then pressed before fermentation finished and the wine was transferred to barrel to complete alcoholic and malolactic fermentation.

Sangiovese was inoculated with yeast BM45. The ferment temperatures reached and were maintained at 30°C. Once the wine finished alcoholic fermentation the free run wine was drained and the skins then lightly pressed. The wine was allowed to settle for a day before it was transferred to barrels for malic acid fermentation and barrel aging.

Nebbiolo, after crushing and de-stemming, was fermented immediately, then inoculated with a yeast strain from Barolo (a region famous for producing Nebbiolo). Fermentation lasted for about four days then the wine was lightly pressed and allowed to finish fermentation in oak barrels where polymerising helps to soften and round the tannins. The wine then went through malolactic fermentation in barrel followed by a minimum of twelve months aging in barrel.

MATURATION

Fermentation vessel: Stainless steel and oak

Type of oak used:

Cabernet Sauvignon: Tonnellerie Remond French

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Shiraz: Gamba & Saury French oak blend
Sangiovese: Gamba
Nebbiolo: Gamba
Oak age: new 55%, 1-2 yr old 45%
Oak toasting: medium
Fining agent: NIL
Filtration: Cross flow

THE WINE

The colour is a deep rich red with a purple hue. Aromas of ripe cassis notes, bell pepper and herbal notes from the Cabernet complement blackberry, cherry, earthy and spice notes from the Shiraz and red berry and plum and violet notes from the Sangiovese and Nebbiolo. The resulting wine is complex and deliciously heady. The palate is soft and elegant with loads of spices, dried herbs and liquorice. If enjoying this wine in its youth, we suggest decanting it and pairing with pistachio crusted roast lamb ribs.

FINAL ANALYSIS

Alcohol: 13.8.% Alc/Vol
Acid: 6.2
pH: 3.55

Bottled: August 2023
Release: February 2024

