



**HANDPICKED™
WINES**

2020 Trial Batch Heathcote Nero d'Avola

- Perfect summer red wine
- Drought tolerant, heat-loving variety
- Friends and food



A NOTE FROM THE WINEMAKER

Is there a better red for lazy summer afternoons and holiday barbecues? Nah, didn't think so.

SEASON

It was an unusual season that began with quite wild and wet weather in spring leading to variable shoot growth and fruit set. It was a cool and condensed season in which different varieties ripening in close succession. Yields were low and of excellent quality.

WINEMAKING

This fruit was grown by the Chalmers family, pioneers of Italian grape varieties based at their Heathcote vineyard.

We wanted to preserve and enhance the pretty perfume and vibrant fruit in a lighter style wine that is typical of Nero d'Avola from this region.

The fruit was chilled overnight before being destemmed and fermented in small open fermenters with hand plunging. The wine had a short maturation in older French oak barrels so as to impart very little oak or char flavour and to maintain the focus on fresh fruit character.

TASTING NOTE

A brilliant vibrant purple hued wine with aromas of musk, rose, dark plum, pomegranate, baked quince and dried herbs. The mid-weight palate has the mouth-watering natural acidity we would expect of this variety and plenty of tannin. The flavours encompass cherries, sour plums, herbal notes and dried tomato.

REGION

The region's ancient Cambrian-era soil - limestone-rich red earth with weathered greenstone - is prized for the complex flavours and texture it imparts and its ability to hold water but allow good drainage, producing small grapes with concentrated flavours. The Mount Camel Range is a dominant feature of the region and the best vineyards are planted on its eastern slopes, protected from the harshest of the westerly winds and sun. Moderating southerly breezes and cool nights during summer enabling intense and balanced wines.

Food Match

Pasta with tomato-based sauces, barbecued meats, charred vegetables, tapas, salami selection, and so on and so on.....

Wine Style

Crisp & Refreshing
Soft & Fruity

Service

TEMPERATURE

10-13°C

(slightly chilled on a warm day)

CELLAR POTENTIAL

2023

