



Technical Notes – 2022 Hell Negroamaro Rose

Small batch. Single vineyard. Handmade.

Varietal Composition: Negroamaro 85%, Malvasia 8%, Arinto 5%, Nero d'Avola 2%

Region: Riverland

Vineyard: Basshams Organic Barmera Vineyard

Yeast: Wild

Bottling Date: November 2022

Release Date: February 2023

Barrel or Stainless: Neutral French barriques

Harvest: February 2022

Soil: Red sandy loam over limestone

Alcohol: 11%

Malolactic Fermentation: Yes

Winemakers Comments: Vintage 2022 was another cooler year in the Riverland - after a bumper crop in 2021, hail in late spring and issues with bunch set on some patches, yields for the year are slightly below average. But what the year lacks in quantity, it makes up for in quality – ripping acidity, plush fruits and flavour for days characterize a vintage that, while not without its challenges, has offered up some very yummy wines.

The Hell Series wines represent our experimentation with winemaking techniques, and allow the fruit to express different, unique and compelling characteristics.

The idea with this wine is to use Negroamaro as the backbone of the rose, and flesh that out with aromatic varieties to provide depth and fruit approachability. The Negroamaro was destemmed and pressed straight off for fermentation, while the white parcels were full skin ferments. Once sugar dry, the wine is sent to old French barriques for malo and maturation for about 8 months, before racking, a touch of SO₂, and bottling.

Negroamaro has a lovely earthy acidity, tinglingly dry and moreish – similar to Grenache but with a husky, gravelly feel. The Malvasia brings the stone fruit sweetness and fruity aromatics, and depth and intrigue from the Arinto. Together we're left with a tart, dry rose that still has a hint of lushness and mouthfeel, serious but gluggable at the same time. To our mind, a perfect treatment of Negroamaro from the Riverland.