



Technical Notes – 2022 Hell Series Nero d’Avola

Small batch. Single vineyard. Handmade.

Varietal Composition: 100% Nero d’Avola

Region: Riverland

Vineyard: Basshams Organic and Biodynamic Barmera Vineyard

Yeast: Wild

Bottling Date: November 2022

Release Date: February 2023

Barrel or Stainless: Seasoned French hogsheads

Harvest: March 2022

Soil: Red sandy loam over limestone

Alcohol: 13%

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.

Nero d’Avola is, in our minds, the ultimate Australian grape variety. Hardy and drought resistant, it produces good size crops that are absolutely packed with flavour and natural acidity. It thrives in the hot, dry climate of the Riverland, and when farmed organically and biodynamically, it produces the best fruit in the region by far. This is our very serious, but still very drinkable, flagship red wine.

Fermented on skins for 14 days, hand plunged twice daily and pumped over twice during fermentation, the wine is pressed off to old French hogsheads for elevation for 8 months. This wine represents everything we love about Nero d’Avola, and the perfect balance the variety seems to create in the wines it makes. It's got dense red fruit but it's light on its feet. It is smooth and lush but with a razor sharp acidity that makes it moreish and drinkable. There is earthiness and tannin but not in an overpowering way, the gentle oak aging allowing all these elements to come together in harmony. I love this wine, I hope you do to.