



### **Technical Notes – 2022 Nero d’Avola Rosato**

Small batch. Single vineyard. Handmade.

**Varietal Composition:** 100% Nero d’Avola

**Region:** Riverland

**Vineyard:** Bassham Family Organic Vineyard, Barmera

**Harvest:** February 2022

**Bottling Date:** May 2022

**Release Date:** August 2022

**Barrel or Stainless:** Stainless

**Vine Age:** Own roots, 8 years

**Soil:** Red Sandy loam over limestone

**Alcohol:** 12%

**Residual Sugar:** 1.8

**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.

Wild fermented in stainless steel, Nero d’Avola is a native Sicilian variety that is perfect suited to the hot, dry climate of the Riverland. The cooler vintage conditions meant that acids remained high, even as sugar levels increased and flavours developed, meaning we have a little higher ABV than previous years, but also more depth of flavour, whilst not compromising freshness and drinkability.

After crushing, the fruit was left to soak on skins for 6 hours, giving the wine it’s the lovely blush pink colour – maybe a little lighter than the previous few years. The nose charges at you with candied strawberry, rose petal, and that ubiquitous but undeniable strawberries and cream aroma that just keeps going and going. On the palate, a certain elegance – these fruit forward flavours persist, while the classic Nero d’Avola acidity comes in to keep things fresh and crunchy; evolving the flavours into a slightly underripe stonefruit spectrum – white peach or nectarine. The most in balance and engaging Rosato we’ve made for a few years, and everything we want to see from this wine.