



Technical Notes – 2023 NAND

Small batch. Single vineyard. Handmade.

Varietal Composition: 40 Negroamaro, 35% Aglianico, 25% Nero d'Avola

Region: Riverland

Vineyard: Basshams Organic Vineyard, Barmera

Harvest: March 2023

Bottling Date: June 2023

Release Date: August 2023

Fermentation Method: 5 tonne open fermenters.

Length of Fermentation: 4-7 days

Malolactic Fermentation: 100%

Barrel or Stainless: Stainless

Vine Age: Own roots, between 6 and 12 years

Soil: Red sandy loam over limestone

Alcohol: 11.5%

Residual Sugar: nil

Winemakers Comments: Vintage 2023 was the coldest, wettest and trickiest years we've faced. Endless rain on the east coast over the last few years came to roost with the Murray River flooding to the second highest levels in recorded history in the Riverland. Persistent rain through Spring and early summer meant not only was harvest delayed by several weeks as fruit ripened slowly, but disease pressures were high with winemaker and grape grower nerves being put to the test. Luckily a healthy vineyard and some warm sunshine in early autumn helped the fruit develop nicely, producing a suite of pretty, more subtle wines this year.

Wild fermented in stainless steel, each variety is were picked and fermented separately – the Negroamaro and Nero d'Avola on skins for 7 days, the Aglianico pressed off after 3 days. Everything is blended prior to bottling.

The cooler vintage this year sees this wine tip further into the "chilled red" zone than previously. Bright and juicy with very little tannin, the lovely earthy, amaro-esque savouriness, cola berry/chinotto characters are still there, but play second fiddle to the sour cherry jubey fruit vibe. A Riverland version of Beaujolais, using varieties appropriate to the place they are grown.