



# FIRST DROP

- W I N E S -

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## FORZA

### 2014 ADELAIDE HILLS NEBBIOLO

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THE STRENGTH OF NEBBIOLO IS ITS CAPACITY TO AGE, AND THIS WINE IS MADE WITH LONGEVITY IN MIND.

From a unique vineyard near Kersbrook in the northern Adelaide Hills (340m above sea level on complex sandy clay loams over shale) that is ideally suited to growing Nebbiolo. Savoury and unyielding, tuck it away and wake it up when you feel the Forza!

#### COLOUR

Medium brick red

#### BOUQUET

A pungent, intricate nose of violets and cloves, layered with cherry fruit and hints of dried herbs and cola

#### PALATE

Complex, savoury, cherry cola palate on a taught frame of leathery tannins

#### CELLARING

Drink up, but also a 15-20 year proposition.

#### VINTAGE

Above average winter and spring, rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid-February with 100-150mm of rain. This and the following cool weather in March/April gave the Reds the perfect hang time. A cool season overall and low yields have produced some wines of real finesse that are already showing poise and distinction.

#### VINEYARDS

A vineyard near Kersbrook in the northern Adelaide Hills - 340m above sea level on complex sandy clay loams over shale.

#### VINIFICATION

The fruit is destemmed and wild fermented for 30 days on skins. The ferment is plunged only. Post maceration it is pressed to seasoned oak Botti, to undergo MLF. Post MLF, minimal sulphur dioxide is added, and the wine matures sur lie for 36 months.

