



FIRST DROP

- W I N E S -

FORZA

2018 ADELAIDE HILLS NEBBIOLO

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 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

The growing season started with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our vineyards at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade .

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 for 36 months in 1000 litre botti.

