



FIRST DROP

- WINES -

MODERNO

2023 ADELAIDE HILLS BARBERA

INDULGE IN THE FUTURE WITH THIS SPICY INCARNATION OF A MODERN CLASSICA

In the constant pursuit of taste, style and creativity, one cannot be constrained by limitations of fashion and trend. Indulge in the future with this delicious Adelaide Hills Barbera with this aromatic & spicy incarnation Barbera.

COLOUR

Bright ruby.

BOUQUET

A complex nose of red and blue fruits, layered with hi toned and spicy floral notes.

PALATE

Vibrant berry fruit with refreshing acidity, fine grained tannins and a spicy finish.

CELLARING

Drink up, but also a 5-8 year proposition.

VINTAGE

Above average winter rainfall initiated healthy bud burst and minimal irrigation was required as a result. Spring was also relatively cool & windy which lead to some prolific canopy growth in parts of vineyards but also uneven flowering, which saw lower yields in many cases.

VINEYARDS

Gumeracha in the northern Adelaide Hills - 360m above sea level on sandy clay over shale.

VINIFICATION

The hand-picked fruit is destemmed only and wild fermented at temperatures ranging from 20- 22°C for 6 days on skins. The ferment is gently plunged & drained which assists in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed and transferred to French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 6 months & is bottled fresh .

