



THREE HILLS

# NEBBIOLO

## Background:

The Nebbiolo variety originates from the Piedmont region of north-west Italy where it is responsible for some of the finest wines from that country. Historically and oenologically, Nebbiolo can be considered Italy's most significant grape variety. The reason is that Nebbiolo has one of the longest growing cycles of any northern Italian varietal. It is picked in full autumn, when the cold, often freezing mists enshroud the lower slopes of the soft Langhe hills around the village of Barolo in Piedmont. Hence its name from *nebbia*, meaning fog.

We love the tannins and the tar and roses aromatics. This is a very demanding grape. In most places it produces quite unpalatable wine. A predecessor to this wine, the 2001 has been proposed as Australia's best Nebbiolo by some who should know. Subsequent vintages have continued to impress and the wine enjoys a strong following.

The amount of tannin that the Nebbiolo grape brings to the wine can be confronting to many people. The wine should be tasted with food to appreciate its flavour characteristics. Food stimulates the salivary glands. Saliva binds to tannin with the effect that the taste buds do not get to take up as much. The wine is therefore perceived to be softer. The same caution relates to all red wines but to this one most of all.



## Current Release: 2012 Vintage

### Viticultural & vinification notes

<b>VINTAGE CONDITIONS</b>	A slightly early vintage with some early heat followed by typical moderate temperatures throughout.	
<b>VINEYARD</b>	Three Hills Karridale Hand Pruned Hand Picked	
<b>GRAPE VARIETY</b>	100% Nebbiolo	
<b>MATURATION</b>	4 year old French oak barriques	
<b>WINE ANALYSIS</b>	Alc/Vol:	14.5%
	Acidity:	6.2 g/l
	pH:	3.84
	Residual Sugar:	< 0.5 g/l

### Winemaker Mark Warren's comments

<b>COLOUR</b>	Classic Nebbiolo colour – moderate intensity red with a rusty red hue.
<b>NOSE</b>	There are attractive aromas of dark cherry, ironstone, earth, leather, tar and roses with hints of cured meat, prune and truffle.
<b>PALATE</b>	Complex and intense with flavours of sour cherry, dark fruits, blackberry, bitter chocolate, mushroom and plum skin with typical and confronting fine dry Nebbiolo tannin. The palate is long and savoury with a black cherry aftertaste and noticeable tannin grip. A great compliment to slow cooked richly flavoured Italian food

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