



BARBERA  
2017

Adelaide Hills (Kuitpo)

54 six packs produced.

RRP — \$32

## TASTING NOTES

### COLOUR

Deep purple, magenta hue.

### BOUQUET

Intensely aromatic fresh raspberries, blackcurrants with hints of cherry cola and nuances of blueberries. Underlying nutmeg and savoury oak compliment the aromatic fruit profile.

### PALATE

Purity of fruit, raspberries, blackcurrant and blueberries dominate with nuances of satsuma plums. The palate is rich and juicy, integrated with oak spice and hints of black pepper. Good linear acidity backbone with subtle velvety tannins are met with generous fruit weight and persistence and fresh fruit on the finish.

Harvest Date: 8<sup>th</sup> April 2017

Baume: 13.3

Botted: October 2017

### WINE ANALYSIS

Alcohol: 13%

pH: 3.35

TA: 7.6

### VINEYARD

Handpicked from the Berry vineyard at Kuitpo in the southern Adelaide Hills, a North Facing Aspect with East–West row orientation and an elevation of 380m. Soil is a sandy loam over siltstone, Clone is 424 and the canopy is managed with strict vertical shoot positioning.

### WINERY

Destemmed only to 1000 litre open fermenters and soaked for 2 days prior to inoculation. Inoculated with a varietal enhancing yeast and plunged twice daily for 14 days. Pressed off skins directly to a three year old French Hogshead for secondary ferment. Left on lees and stirred monthly while maturing for 6 months. Racked and bottled at the Estate.