



2022 NERO D'AVOLA

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

THE GRAPES

Sicily is the home of Nero d'Avola where it has been grown for over 500 years and is the most planted variety in the region. The vines are exceedingly tough and thrive in hot dry conditions. The robust nature of the variety and its ability to produce high quality fruit and resulting wine in a hot climate made it a must-have for the Estate's vineyard. The first vines were planted in 2009.

THE VINTAGE

The 2022 vintage was another great season following the ideal 2021. The season featured warm, mild weather which was ideal for the vineyards, but the harvest was delayed by a large rain event on Australia Day. The vintage has produced beautiful wines with lifted aromatic whites and deep coloured, full flavoured reds.

THE WINEMAKING

The grapes were crushed, de-stemmed and transferred into tank and inoculated with yeast, then fermented over an eight-day period with regular mixing of the must to extract colour and flavour from the skins. After pressing the wine was allowed to settle then racked to French oak barrels. After 12 months in barrel the wine was filtered and bottled in May 2024.

THE WINE

This wine shows true varietal characteristics of a good Nero d'Avola - a very approachable medium bodied red with a delightful balance of aromatic ripe dark fruits of violets and plum. A hint of savoury oak, balanced acidity and soft ripe tannins make for a long and satisfying finish.

THE FOOD

Great with tomato-based Mediterranean dishes and barbequed red meats, or even with your favourite burger.

ANALYSIS

Variety:	Nero d'Avola
Region:	Murray Darling
Alcohol:	13.5%
Acid:	5.3 g/l
pH:	3.57
Sweetness:	Dry

