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TASTING NOTES

Adelé 2013 Nebbiolo

Details:	Our first Adelé Nebbiolo, small batch only 160 dozen made, wild ferment, bottled without fining or filtration. This 2013 Nebbiolo is brick red in colour, displaying tar and roses with elegant spices and typical Nebbiolo tannins that harmonise well with the pronounced acidity of the vintage. Dried Italian herbs, red and dark fruits linger, a refreshing medium to full bodied wine.
Origin:	Heathcote, Victoria,
Blend	Nebbiolo 100%
Viticulture:	Vines planted in 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to encouraging richly flavoured grapes.
Vintage:	An early budburst followed with good November rains. Summer was warm to hot, with another early start to the harvest. Nebbiolo hand picked on 26 th of March. Cropped at 2 Tonnes/acre.
Winemaking:	Fruit destemmed to whole berries and tipped into an French oak open fermenter, cold soaked for 4-5 days and natural "wild" yeast fermented. Plunged during cold soak, then once every 2 days during ferment. Basket pressed into French oak barriques and puncheons with natural malolactic fermentation. Matured for 18 months in barriques. The wine was racked on a new moon (twice) and bottled without fining or filtration.
Bottled:	June 2015
Alcohol:	13.5%
Ageing Potential:	Enjoy now, or cellar for 5-10 years