



NEBBIOLO 2017

Hexham Vineyard

SOUMAH *of* YARRA VALLEY

The Yarra Valley with its hot but short summer and cool nights throughout could be the ideal location for Nebbiolo. After some research we planted three premium clones on a North West slope to give it every opportunity to ripen slowly in the autumn breeze. We hand-picked the fruit and fermented the juice in tank. After fermentation the wine was left on skins for 90 days to soften and then racked to seasoned puncheons (500L barrels) where it aged gracefully for 18 months.

The wine has a brilliant ruby colour and a bouquet of violet, rose and plumb. There is a generous red fruit, wild herbs and truffle palate with integrated tannins and soft acidity finishing long and complete.

Clones	CVC TN 230, Mat 3 & 10	Bottled	January 2018
Oak Regime	500L for 18 Months	Baume	13.2
On Skins	90 Days	pH	3.5
Harvest	18th March 2016	TA	4.7

“Roses, Tar & Violets.”