



NEBBIOLO 2016

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 a number of clones on a north-west slope to give the large purple bunches every opportunity to ripen slowly in the autumn breeze.

We hand-picked the fruit and fermented the juice in tank. After fermentation, we left the wine on skins for 90 days to help soften the tannins. We then racked the wine to seasoned puncheons (500l barrels), where it aged gracefully for 18 months.

The wine has a light crimson colour with the bouquet of violet and rose, with a faint tobacco and tar foundation. It is elegant in the mouth, almost light with red berries and truffle, and finishing with firm tannin supporting the ultimate length of the wine.

Clones	CVCTN230, Mat 10, Mat 3	Harvest	18 March
Baume	13.2	pH	3.5
Oak Regime	500l Seasoned Puncheons	TA	4.7
On Skins	90 Days	Bottled	January 2018

“Violets, Roses, Truffle”