



# the Vigneron

2010 *Nebbiolo*

The Vigneron Platinum series of wines are crafted from parcels of fruit specially selected by the winemakers that display unique characters and are expressive of their terroir. Made in tiny amounts, these limited release wines are very distinctive and highly collectable.

## THE FRUIT

A slightly contemporary variety for the Barossa, this small batch of 100% Barossa fruit caught the attention of the winemakers and made them sit back in awe. The 2010 vintage is highly regarded as one of the most outstanding vintages in the Barossa with good winter rains and even ripening conditions resulting in wines with balanced, concentrated flavours.

## THE WINEMAKING

After only a handful of experiments with straight Nebbiolo our winemakers were delighted that the 2010 vintage allowed this variety to join our special Vigneron Platinum label. Fermentation for 7 days with a minimum of three pump overs a day allowed us to extract maximum flavour and texture. The wine remained on skins for 7 days after fermentation was complete and was then matured, on lees for 18 months in 2, 3 and 4 year old 500 litre puncheons. This allowed us to remain true to the natural characteristics of the varietal.

## THE WINE

An elegant and full bodied wine that shows traditional floral aromatics of tar and roses with Turkish Delight coming through on the beautifully balanced palate. The true varietal tannin structure shines through on the lingering finish. A perfect accompaniment with rich Italian dishes.

160 Dozen made.

