

Produced by: Zerella Wines www.zerellawines.com.au

Variety: Nero d'Avola

Vintage: 2023

Tasting Notes:

Crimson in colour, with lifted spiced red-cherry and blackberry aromas. The palate is rich, rounded and fleshy with a fine tannin thread, finishing fresh and approachable.

This wine is delicious upon release and will mature well for the medium term.

Vineyard Information:

A native grape variety to Sicily, Nero d'Avola also has made a home in McLaren Vale. Premium Nero d'Avola grapes were sourced from our Zerella Family Vineyard only two kilometres from the McLaren Vale coastline. This vineyard sits at an altitude of 44 metres above sea level and grows predominantly in sandy loam soils.

Winemaking Notes:

Hand harvested at optimum ripeness, and destemmed retaining 100% whole berries into the fermenter.

Cold soaked for 5 days prior to naturally warming to begin fermentation. The ferment was hand plunged twice daily to ensure gentle extraction of colour and tannin. After a short period of 10 days on skins and at sugar dryness, the fermentation was pressed to seasoned French oak barrels.

The wine was matured for 7 months before being blended for bottling. Naturally clarified and bottled without finings or filtration.

Alcohol: 13.50%

Production: 314 six packs

Awards:



