



# Nero d'Avola

## 2022

### The Wine

Nero d'Avola is the iconic red grape variety of the Italian island, Sicily. It thrives in warm conditions, much like our coastal region of McLaren Vale. It shows an impressive ability to retain fresh acidity while producing generous dark fruits.

### Vintage Conditions

McLaren Vale's 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure are all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding. After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November, we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches. Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

### Colour & Aroma

The colour is of a deep vivid purple. The wine displays lush aromas of cherry and juicy plums.

### Palate

Fresh acidity gives length to the plum and black cherry flavours that work seamlessly with the soft tannins. Medium bodied yet full of flavour. Best enjoyed in its youth.

### Pairing

Mediterranean Cuisine.

### Technical Notes

Varietal Composition	Region (GI)	Alcohol
Nero d'Avola 100%	McLaren Vale	14.2% Alc./Vol.
Residual Sugar	TA	pH
0.54g/L	7.3g/L	3.42

### Winemakers

Kate Petering  
Mark Maxwell

### Winemaking Notes

10-12 months on old neutral oak. Will drink beautifully now, But will benefit from 3 to 5 years of careful cellaring.