



MAXWELL TASTING NOTE

Cellar Door Exclusive

Nero d'Avola 2019



Small batch exclusive

The clans of our Scottish forebears were not always kin by blood. Identifying with the tribes spirit they adopted the clan's name, allowing them to claim the benefits of belonging.

Vintage Conditions

McLaren Vale's 2019 vintage was low yielding but of a very high quality. A very dry winter and a cool spring resulted in poor budburst and flowering around October. Then in December we experienced some amazing wind gusts, which damaged some of the newly formed bunches. Then followed a heat wave which continued to reduce the crop levels. Lower yields do have the benefit of increasing colour density and structure, so although the tonnes are less than most previous years, the quality is very good.

Colour & Aroma

Purple

Tasting Notes

The colour is of a deep vivid purple. The wine displays lush black cherry aromas with a plum mid pallet. This Nero d'Avola is well structured and medium bodied with soft tannins and lively acidity. It has a long lasting finish and best enjoyed in its youth.

Pairing

Mediterranean cuisine, BBQ's, pizza, pasta, antipasto.

Technical Notes

Varietal Composition: Nero d'Avola 100%	Region (GI): McLaren Vale	Oak Maturation: 9 months in old oak.
Alcohol: 13.5% Alc./Vol.	TA: 6.0g/L	pH: 3.49
Winemakers: Kate Petering & Mark Maxwell	Winemaker comments: Gently vinified, aged in old oak. The generosity of fruit and freshness of the style is best appreciated in its youth.	

MAXWELL-MADE.

Winery & Vineyards
19 Olivers Rd McLaren Vale
South Australia 5171

Phone: +61 8 8323 8200
Fax: +61 8 8323 8900
info@maxwellwines.com.au
www.maxwellwines.com.au

FB: /maxwellwines
TW: @maxwellwines
INST: @maxwellwines