



Nero d'Avola 2023

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 red fruits.

Vintage Conditions

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale's vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a 'normal' vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

Colour & Aroma

Lush deep purple in colour. Aromatics of violets, cherry and pomegranate.

Palate

Vibrant fruits of red cherry, pomegranate and a hint of pithy citrus. Lovely fine grained, soft and savoury tannins, well balanced with bright acidity.

Pairing

Grilled lamb chops or barbecued ribs and we believe it is the ultimate wine for pizza

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Nero d'Avola 100%	McLaren Vale	14% Alc./Vol.
Residual Sugar	TA	pH
2.8g/L	6.1g/L	3.47

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

50% 10 months in old neutral oak and 50% in stainless steel tanks. Will drink beautifully now but will benefit from 3 to 5 years of careful cellaring.