



HANDPICKED[™]
WINES

2018 Trial Batch Murray Darling Nero d'Avola

- Perfect summer red wine
- Drought tolerant, heat-loving variety
- Friends and food



A NOTE FROM THE WINEMAKER

Is there is a better red for lazy summer afternoons and holiday barbecues? Nah, didn't think so.

SEASON

It was a warm, dry season in which good fruit ripeness and vibrant flavours were achieved. An extended dry patch over January and February meant disease pressure remained low and judicious irrigation was required. The kind of season well-suited to Nero d'Avola, the drought-tolerant, heat-loving native grape of Sicily.

WINEMAKING

This fruit was grown by the Chalmers family, pioneers of Italian grape varieties based at Merbein, near Mildura in the north-west corner of Victoria.

We wanted to preserve and enhance the pretty perfume and vibrant fruit in a lighter style wine that is typical of Nero d'Avola from this region.

The fruit was chilled overnight before being destemmed and fermented in small open fermenters with hand plunging. The wine had a short maturation in older French oak barrels so as to impart very little oak or char flavour and to maintain the focus on fresh fruit character.

TASTING NOTE

Juicy, bright, zippy, picnics, sunshine.

A brilliant mid-purple hued wine with aromas of musk rose, dark plum, pomegranate, baked quince and dried herbs. The mid-weight palate has the mouth-watering natural acidity we would expect of this variety and plenty of tannin. The flavours encompass cherries, sour plums, herbal notes and dried tomato.

REGION

Murray-Darling is a large wine region straddling the Murray River in north-western Victoria and south-western New South Wales. Summers are hot and dry with high sunshine hours; disease pressure is typically low, and irrigation is essential. There is a strong continental influence, hot days and cool nights enabling production of quality fruit. Soils are mostly calcareous sandy loams. A range of Italian varieties are increasingly popular and successful.

Food Match

Pasta with tomato-based sauces, barbecued meats, charred vegetables, tapas, salami selection, and so on and so on.....

Wine Style

Crisp & Refreshing
Soft & Fruity

Service

TEMPERATURE
10-13°C
(slightly chilled on a warm day)

CELLAR POTENTIAL
2023

