



HANDPICKED™
WINES

2019 Trial Batch Pyrenees Nebbiolo

- Tar and roses
- Extended maceration
- Noble variety from Piedmont in Italy



A NOTE FROM THE WINEMAKER

Our first trial of extended maceration of Nebbiolo has captured the essence of this fascinating variety.

SEASON

The vintage was marked by a warm dry spring leading into above average temperatures across all of Victoria. Throughout the summer ripening period the weather was warm and dry allowing good accumulation of sugar and flavour. Typically, in a season most grape varieties ripen at different rates, in dryer and warmer years the difference between picking times is shortened. This meant that the winery was awash with grapes at harvest.

WINEMAKING

This fruit was grown by the John family at its Malakoff Estate Vineyard in Landsborough.

The fruit was harvested in early April and was destemmed and vinified in open fermenters with hand plunging. An extended maceration on skins continued for 12 weeks post-ferment and the wine was racked to barrel for a further 12 months maturation in mostly older French barriques.

TASTING NOTE

Perfume, red cherries, tar, skin contact, persistence. This wine has the typical light-red colour of Nebbiolo together with its intense perfume of red cherries, pink blossom, almond meal and tar. The palate is a mix of clear fruit and savoury spice – again the cherry, almond and tar, but also dried herbs and anise. The tannin, as you would expect, is grippy and the finish lingers.

REGION

Named for its likeness to the mountain range that separates France and Spain, the Pyrenees wine region is set among rugged hills in the central west of Victoria. Summer days can be hot, but the nights are cool and fresh breezes come from the south. Autumn is reliably warm and dry, with cold nights, providing optimum conditions for mid-to-late ripening varieties such as Nebbiolo and Shiraz. The region is famous for red wines of exceptional power and balance with great aging potential.

Food Match

Gnocchi with ragu sauce, cured meats and Grana Padano, braised beef or veal, five spice roasted quail.

Wine Style

Big & Bold
Textured & Savoury

Service

TEMPERATURE
13- 17°C

CELLAR POTENTIAL
2028