

the meandering négociant



2020 NEBBIOLO

Our love of Italian wine varieties and again, the challenge to test the norm for expected varieties grown within the Margaret River region, inspired us to make this wine when we were very generously offered rare Margaret River Nebbiolo fruit. As Nebbiolo is a more 'terroir-expressive' variety we were excited to showcase the earth, soil and climate characteristics of a Margaret River Nebbiolo as opposed to subscribing to the classical view of what a Nebbiolo should be based on Italian benchmarks.

This is a rare expression of Margaret River Nebbiolo due to the relative scarcity of the variety within the region and our aim was to showcase the high-toned brightness and vibrancy of fruit whilst still integrating complexity and interest through structure and developed tannins to create an earlier, approachable Nebbiolo thoughtfully balanced with sweetness, savouriness and ultimately freshness.

VINTAGE & VITICULTURE

2020 was an unusual vintage for Margaret River. Harvest started almost a month earlier than usual, yields were significantly lower, ripening conditions were near on perfect, the marri blossomed, and the last half of vintage was conducted in COVID-19 lockdown! Although 2020 was a challenging year around the globe, in Margaret River we have been very fortunate with exceptional fruit quality – albeit with lower yields. The lower yields were due to the smaller berries and bunch sets which were a factor from the 2018 conditions on the preparation of the fruitful nodes, as well as some wet weather impact during flowering and fruit set. Although production volumes were down, the small berries have provided exceptional fruit due to the concentration and the skin to flesh ratio.

Apart from rain during flowering, the rest of the ripening was ideal with warmer than average conditions and no rainfall, bird, or disease pressure. These warm conditions brought the red harvest on early, playing into the hands of Nebbiolo, which generally flowers early and ripens late and requires plenty of sunshine to ripen fully thanks to its thick skins. These favourable conditions along with the naturally high acid levels of the fruit allowed us to let the fruit hang a little longer

to achieve tannin ripeness and the optimal flavour profiles with this brighter style of Nebbiolo.

The grapes for our Nebbiolo are sourced from a single vineyard positioned in the warmer and drier northern Margaret River sub-region of Wilyabrup, where the vines consistently achieve ripe, flavoursome and high-quality fruit from growers Gianfranco and Francesca, who planted these Nebbiolo vines in 2004. The fruit was carefully hand harvested in March with family over two days.

WINEMAKING

The grapes were cold soaked for 72 hours to extract colour and tannins before being destemmed and gently crushed into open top puncheon barrels for fermentation with gentle hand plunging twice daily. After 10 days, half of the fruit was basket pressed directly to 3 year old French Oak hogshead barrels, whilst the other half remained on skins for a longer maceration of 100 days before being basket pressed to 3 year old French Oak hogshead barrels. The wine was then matured on full solids in barrel for ten months before being prepared for bottling. The wine was then further matured in bottle for six months prior to release.

APPEARANCE, NOSE & PALATE

In a glass the wine presents with a lightly like the colour reflection off a red brick wall. The nose is lively and aromatic with pretty floral notes of violet and roses along with some deeper, more ruggedly mineral and dry toned characters of bitter chocolate and tar. This wine has a distinguished character, like you would expect from a Nebbiolo. However we have aimed to capture a freshness, which showcases bright fruit amongst the nervy acidity and slightly restrained, but ever so present balanced tannins.

Region	Margaret River
Alcohol	13.4%
Drinking Best	2021 - 2031

