

WILD FERMENT COLLECTION

IN A NUTSHELL

Grape Source

Riverland, SA

Alcohol

13.5%

Ageing Regime14 months in new & seasoned
French & Belgian oak**Cellar**Drink now but also has long
term cellaring potential**Colour**

Pale Purple

NoseRipe red berries
Violet
Plum**Palate**Raspberry
Stewed Rhubarb
Maraschino cherry**Food Pairing**Chargrilled Meats
Pizza
Black Forrest Cake
Dark Chocolate & Strawberries**Other**

Vegan



2022 WILD FERMENT NERO D'AVOLA

TASTING NOTES

Vivacious, exuberant, and juicy, the Wild Ferment Nero d'Avola is a wine that truly embodies the unique Italian lust for life.

Tempered by heady aromas of Italian herbs, this light-bodied varietal is built of a base of lush red fruits with notes of ripe macerated cherries, mulberries, and rich dark chocolate. Its fruit-driven youthful character is flawlessly balanced against steadfast acidity, savoury notes, and a silky tannin structure.

VITICULTURE

Originally an Italian varietal widely planted in Sicily, Nero d'Avola likewise thrives on Australian soil.

For our 2022 Wild Ferment Nero d'Avola, we have sourced grapes from premium South Australian Riverland Vineyards. Ancient red soils that run along the Murray are largely composed of clay, sand, and limestone particles. This dry and warm climate is perfectly suited to the cultivation of Mediterranean varietals like Nero d'Avola.

WINEMAKING

As the name suggests, no commercial yeast is added in a 'wild' fermentation. Instead, we encourage the must to ferment with the indigenous yeasts present on grape skins and in the atmosphere surrounding the vineyard. While the outcomes of such ferments can't be predicted—they are often spectacular.

This process creates wines with character. Accordingly, you'll find the Wild Ferment collection exhibits a complex and diverse flavour profile. These exquisite wines are all barrel matured to enhance their structure and complexity.

The fruit for this Nero d'Avola was wild fermented on skins for 14 days in an open fermenter where it was plunged twice a day before being racked by hand and pressed off into French & Belgian oak barrels for maturation.