

The **Regional Selections** represent vineyard & varietal combinations which are recognised for excellence.

The motivation is quality, and the result is a range of wines which are hand-made from specific vineyards to bring you the best of each growing region.

### About the variety

An ancient variety; Negroamaro has been associated with the area of Puglia in southern Italy for over 1,500 years. Renowned for being an intensely dark skinned grape, the Greek and Latin translation of the name literally means 'blackest of the black'.

Fruit for the 2018 Negroamaro comes from a single vineyard site in the Koonunga Hill sub region which is located in the Barossa Valley. Negroamaro thrives in a hot climate, making it well suited to this sub region.

### Winemaking

Following harvest on April 10<sup>th</sup>, fruit was fermented in a small stainless steel *open-top* fermenter to encourage colour extraction and stability. Juice remained on skins for nine days with multiple pump overs daily. Malolactic fermentation occurred in stainless steel before being transferred to third-fill French oak Hogsheads for 8 months maturation. This late ripening varietal is one of the last parcels to be fermented each year, meaning the fruit has an extended ripening period allowing excellent flavour development without getting overripe.

### Tasting Notes:

**Appearance:** Dark, inky purple with a silver rim.

**Aroma:** A complex nose of gamey aromatics, sweet dried herbs, cherry cola and raspberries.

**Palate:** A well balanced palate with fruit forward flavours of strawberry, raspberry and cherry cola. Earthy notes and hints of white pepper supported by fine tannins lead to a moreish finish.

**Summary:** A medium bodied aromatic red intended to be enjoyed in its youth.

### Tech notes

**Alcohol:** 14.5%      **TA:** 5.8 g/L

**RS:** 0.7 g/L      **pH:** 3.64

Vegan Friendly

