

TRENTHAM

La La Famiglia

2009 Nebbiolo

We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a "Love for Life".

The Grapes

Nebbiolo is the king of north western Italian red varieties notably in the regions of Piedmont and Lombardy. In the vineyard Nebbiolo can have with variable crops, fruit colour ranging from light to deeply coloured red, and almost wild canopy growth. The fruit matures late in the season with low sugar and high acid levels which makes it well suited for the Sunraysia climate.

The Vintage

Vintage 2009 was challenging. Drought conditions prevailed and coupled with an intense heat wave (twelve days over 40°C) the ripening environment was not ideal. Despite these tough environment conditions, the fruit was still of a great quality and the grapes had a diverse range of natural fruit flavours.

The Winemaking

Post harvest, the grapes were crushed, transferred into tank and inoculated with yeast. Fermentation occurred over an 8 day period. During this time the ferment was pumped over regularly to maintain a consistent temperature and to aid colour and tannin extraction from the skins. Post ferment the wine was pressed into old French oak and matured for 18 months. The wine was then blended, stabilised and clarified before being bottled.

The Wine

Lifted fresh rose petal and cherry aromas follow to the palate; these flavours are supported by hints of leather and black olive. The wine has a delicate finish which is long with savoury flavours.

Analysis

Alcohol:	13.0%
Acid:	5.7 g/l
pH:	3.68
Sweetness:	Dry

The Food

Nebbiolo is a wine with Italian origin that goes best with Italian food. Enjoy this with penne puttanesca or wood oven pizza.

