



## 2006 RUTHERGLEN ESTATES NEBBIOLO

*Complex and distinctive with wild earthy aromas...*

### VINTAGE CONDITIONS

A very positive start to the growing season saw drier than normal conditions through spring and early summer, resulting in very even berry set, good berry size, less shoot vigour, and very even yields. Very warm weather in late January and early February encouraged early ripening in almost all varieties.

### TASTING NOTES

The first notations of Nebbiolo date back to as early as the 11th century in the Piedmont region of northern Italy. Nebbiolo is prominent in, and famous for, producing wines like Barolo and Barbaresco. A difficult variety to grow, Nebbiolo is thin skinned and very sensitive to its surrounding environment, requiring the right soil conditions and cooler locations with warm-to-hot daytime temperatures.

As Nebbiolo ages, the bouquet becomes more complex and appealing, with earthy aromas of tar and violets, rich chewy flavours of plums, prunes and licorice, in addition to its distinctively savoury Italian overtones.

Our Nebbiolo is an intensely aromatic, spicy, medium-bodied red wine with hints of dark cherries, spring mint, tobacco, spice and indescribable 'wild' aromas.

### WINEMAKING

Rutherglen Estates low yielding Nebbiolo vines produce fruit with a distinctively savoury or herbal aroma. Although it is one of the first varieties to bud, it is always the last variety to be harvested from our vineyards. The fruit benefits from a 24 to 48 hour cold-soak after crushing, before being inoculated and fermented with a selected Italian, spicy Barolo yeast.

The wine is matured in traditional style in old French oak for four years to soften the characteristic tannic grip and add a subtle hint of vanilla. As a medium bodied wine, with a soft palate yet firm finish, the wine is an excellent complement to any meal.

### REVIEWS

**BRONZE** Australian Alternative Varieties Wine Show 2010

### EAT WITH

Nebbiolo can tame rich, strong flavoured meats and stews, as well as dry, aged cheeses and spicy Italian sausage. Our CEO, Phil suggests filet mignon with mushrooms. Allow aeration to develop the wine's aromas and soften its flavours before drinking.

### CELLARING

5 to 7 years.

### WINE DETAIL & ANALYSIS

**Variety** Nebbiolo

**Region** Rutherglen, North East Victoria

**Harvest date** March 2006

**Release date** September 2010

**Alcohol** 13.5%

**Oak treatment** Old French oak hogheads

**Total acid** 6.7g/L

**pH** 3.64

**Residual sugar** Dry, less than 1.0g/L

