



## VITICULTURE

**Estate block:** K Block

**Harvest date:** 29 March 2018

### Vine clone, age & features

AT84. Vertical shoot positioning. Grafted in 2012 onto 23 year old Pinot Noir MV6 rootstocks.

### Site selection

A long north-west facing block with clay loam soils. The block has long produced wines with ripe flavours and firm structure which is ideal for this clone of Barbera and the preferred style for TarraWarra Estate.

### Vintage notes

2018 was an excellent vintage in the Yarra Valley. A slightly warmer season with a mild autumn allowed lovely flavour development with good balance. Cool nights and warm days gave perfect ripening conditions, with the fruit in excellent condition at harvest.

## WINEMAKING

**Skin contact time:** 15 days

**Yeast type:** Natural ferment

**Fermentation time:** Six days

**Malo-lactic ferment:** 100%

**PH:** 3.29

**TA:** 6.4 g/L

**Cooperage:** Francois Freres, Mercurey, Bossuet

**Alcohol:** 14%

### Vessel type, age and size

Fermented in a 4000 litre foudre and matured over 10 months in French Oak puncheon (500L) and barrique (225L) 15% new.

### Winemaker notes

Our Barbera has gone from strength to strength, consistently producing a wine that is full in flavor yet retaining its cool climate elegance. It is ideally suited to the Yarra Valley, producing wines with intensity and finesse. The variety is thriving in its location, yielding a wine that has quickly become one of our favourites.