

TARRAWARRA

ESTATE

2023 BARBERA

YARRA VALLEY

Variety: Barbera

Season Notes: A small but high quality vintage. A cool spring followed by a mild and wet growing season saw low yields. This gave us lovely fruit concentration, depth of flavour and balanced acidities.

Alc/vol: 14.0%

Harvest Date: Hand harvested on 23rd & 24th March, 2023.

Winemaking: The fruit was hand harvested and destemmed into open fermenters. Thoughtful ferment handling was used to encourage balanced flavour, acidity and tannin structure. The wine was blended post oak maturation in November, for bottling in early February, 2024.

Oak: Matured in French oak Puncheons and Barriques for 7 months. No new oak.

Cellaring: Will drink well now, and will continue to develop further complexity over the next 5-10 years.

Colour: Lively dark ruby hue.

Nose: Lifted aromatics of raspberry & blackberry. Background notes of deeply scented red rose & violet aromas, and a red cherry like brightness.

Palate: Vibrant, yet balanced acidity. Red berry fruit complemented by plum and cranberry notes. Fresh, round and a deeply resonant finish.

Food match: Veal shank ragu with saffron risotto.

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