

TARRAWARRA

ESTATE

2023 NEBBIOLO

YARRA VALLEY

Variety: Nebbiolo

Season Notes: A small but high quality vintage. A cool spring following 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 the 14th April, 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 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: Medium ruby red & brick red hue.

Nose: Dried violets, red berries and sweet spices. The presence of dried rose petals & earthy undertones add further layers to the aromatics.

Palate: Vibrant acidity and well-structured tannins offering a balanced & harmonious mouthfeel. The palate shows a nice balance between gentle aromatics and an energetic tannin drive.

Food match: Pork ragu pappardelle with fresh garden parsley.

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