



*A noble red variety originating from Campagna in Southern Italy. The variety ripens very late in the season and is very resilient, not easily affected by heat or rain. The vine has a tendency to crop very heavily, but is tamed with careful bunch and canopy management. The bunches are large and generous and the berries are medium to large with thick, dark, plum coloured skins.*



### **Winemaker**

Briony Hoare

### **Vintage**

2017

### **Variety**

Aglianico

### **Region**

Langhorne Creek & McLaren Vale

### **Technical Information**

**Alcohol (v/v):** 14.5%

**Closure:** Screw cap

### **Production Notes**

Harvested late to ensure full tannin and flavour ripeness, this wine was wild fermented in open fermenters and with minimal intervention. It was left on skins post-fermentation to develop complexity and structure. The wine is then being basket pressed and aged for 12 months in old French Oak before being bottled with no filtration or fining.

300 cartons made.

### **Tasting Notes**

This Southern Italian powerhouse thrives in the Fleurieu Peninsula. Picked in early April, this wine benefited from extended post-fermentation maceration. Long lingering tannins are supported by a juicy and plush palate.

Cellar 10+ years.

### **Food Match**

Intense in aroma, this full-bodied wine is perfectly paired with slow-cooked lamb.