

prōterō
GUMERACHA
NEBBIOLO
ADELAIDE HILLS 2021



“There really aren’t many places outside Piedmont where Nebbiolo has translocated well. This vineyard is one of those places and I am confident in stating that it may well be the ideal red grape variety for the region.” - SCP



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Vineyard: Peramangk Country, Kenton Valley Road, Gumeracha, Adelaide Hills

Clones: 230, 111, F12V7, F12V13 and Mudgee all on own roots

Block: Block 2, planted in 1999 by Frank and Rosemary Baldasso, managed by Carmine Pepicelli

Growing Season: Joyous. No stress in the vineyard with plenty of water and warmth at the right time. An extended ripening period without disease pressure lead to great flavour. The fruit was plentiful and perfectly ripe. What a strange contrast to the previous year

Harvest: 15th and 16th of April 2021, 20 tonnes

Process: Left on skins for 23 days with 75% fermented in open top stainless-steel fermenters and 25% in an old oak fermenter. Gently pressed and settled in tank for six weeks before being sent to puncheon for Malolactic fermentation

Maturation: A further four months of maturation in puncheon post malo before being sent to large oak vats for the final six months of maturation

Bottled: Bottled ottled mid-September 2022

ALC: 14%

Ph: 3.48

TA: 6.3

Aroma — Perfumed | Brooding | Deep. Dark cherry, sweet red-berries, cola nut, a wet terracotta pot, an unused Sherrin, Darjeeling tea, marjoram, and faint citrus peel

Flavour — Varietal | Energetic | Confident. Superbly medium-bodied. Fresh raspberry surrounded by plum conserve flowing to umami rich flavours like consume, kelp and miso, finishing with citrus and florals

Texture — Pulsating energy and waves of tannin that elongate the flavours on the mid palate enabling the wine to sustain a meal from entrée to main

Cellar — Now, ten and beyond

Varieties suited to the landscape, the region and this place, Protero

禁止酒駕  酒後不開車 安全有保障