



**pacha
mama**

heart of gold nebbiolo 2018

Grapes: 100% Nebbiolo.

District of Origin of Grapes: 100% Goulburn Valley, Central Victoria.

Vinification: The fruit was hand harvested and destemmed into a small open top fermenter, then gently hand plunged a couple of times daily, being careful not to overwork it. After approximately 12 days on skins, it was pressed to tank. The wine was then racked off gross lees directly to barrel to finish malolactic fermentation and mature.

Oak Maturation: 18 months in older French oak barriques.

Analysis:

Alcohol 13.5% Acid 6.1g/L pH 3.67 Sugar 1.0g/L

Colour: Deep garnet.

Nose: Seductive and alluring full of aromatic spice, raspberries, dried fruits and violets.

Palate: Ripe cherries, plums, cinnamon and clove come together seamlessly with a soft velvety mouthfeel and lingering finish.

Food Match: Wild mushroom spaghetti.

Winemakers Comments: Nebbiolo is a grape variety that we hold dear to our hearts. Having worked and travelled in Piedmont Italy, the home of this seductive variety, it's hard not to fall in love with both the landscape and the wine. It's an enigma of a grape showing delicate, beautiful notes of rose and violets balanced by thick tar and anise alongside powerful tannins and vibrant acidity. For a wine that looks so pretty, it certainly knows how to pack a punch!