

# PROTERO



**Region:** Adelaide Hills

**Country:** Australia

**Varietal:** 100 % Nebbiolo

**Packaging:** 12 x 750ml Bottles

**Alcohol:** 14.9 %

**Titrateable Acid:** 5.9 g/l

---

**Silver Medal** - 2008 Adelaide Hills Regional Wine Show

**Bronze Medal** - 2007 Adelaide Hills Regional Wine Show.

**Bronze** - Australian Alternative Varieties Wine Show



## PROTERO WINES

### 2005 GUMERACHA NEBBIOLO

4.6 Acres in size, yielding between 1 and no more than 3 tonnes/acre from youthful 5 year old vines planted in 2000. The Gumeracha Nebbiolo site enjoys a western facing slope nestled in the heart of the Adelaide Hills. This Nebbiolo vineyard is planted on sandy loam topsoil, over black clay, overlying weathering rock to bedrock. Highly elevated, these cool climate vines are meticulously cared for with extraordinary attention to vineyard management. Hand pruning, picking and minimal irrigation ensure concentrated quality fruit.

#### Tasting Notes:

Rich savoury nose backed with blackcurrants, red cherry and developing raspberry fruit flavours. Jaffa chocolates complement the leathery savoury/fruit driven style. Dry chalky tannins grip a tight mid-front palate. Red fruit flavours continue in mass length. This wine is highly complimented by food.

#### Winemaking:

The 2005 Nebbiolo followed a short pre maceration period to increase the colour intensity and flavour. The crushed grapes were then fermented in 7 tonne concrete fermenters with gentle hand plunging used to extract colour and natural grape tannin. Fermentation followed with post maceration of up to 8 days to further increase colour, flavour and tannin. The wine was then matured for 24 months in 5 and 6 year old French oak Hogsheads.