

SHERRAH

Wines from McLaren Vale



2018 Nero d'Avola

Produced from a single vineyard just east of the township of McLaren Vale in an ancient river bed. It was harvested on two separate dates.

The first was handpicked at 12 baume in order to capture bright youthful acidity, the second at 14 baume to bring the juicy confectioned red berry fruits. Due to harvest dates, both batches fermented separately. Destemmed only, whole berries in small open fermenters following a 4-day cold soak. Wild fermentation allowed to start for a few days then over seeded with cultured yeast. Total time on skins 14 days. Pressed to older seasoned small format oak where it was matured for 9 months prior to bottling.

Bright confectioned red fruits blend seamlessly with spice and dried herbs.

13.5% alc/vol

Ph 3.51

TA 6.1