

Protero,

## Adelaide Hills Nebbiolo 2021

McLaren Vale, South Australia, Australia



Grape Varieties	<b>100% Nebbiolo</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Acidity	<b>6.3g/L</b>
Wine pH	<b>3.48</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Stephen and Fiona Pannell have been working with the Protero vineyard, previously owned by Rose and Frank Baldasso, since 2005, when Stephen returned from working a vintage with Aldo Vajra in Barolo. Planted with five clones of Nebbiolo and regularly enjoying cool autumns, Stephen quickly recognised the vineyard's superb potential: "there aren't many places outside Piemonte where Nebbiolo has translocated well, but this vineyard is one of those places". While Nebbiolo remains at the heart of the vineyard, Stephen has also planted Gewürztraminer, Pinot Gris, Riesling, Barbera and Dolcetto, all varieties he believes are well suited to this cool climate site. His mission to create distinctly Australian expressions of these classic European varieties drives the Protero project.

### VINEYARDS

The grapes from this wine come from the Protero vineyard located in Peramangk country, otherwise known as Adelaide hills. All of the vines here are on their own roots and were planted in 1999 on a steep west-facing slope by Frank Baldasso. The vineyard sits at an elevation of 400m and features soil consisting of grey loam and clay flecks with granite stones.

### VINTAGE

The 2021 vintage can only be described as joyous. As the 2020 vintage was affected by fire damage, 2021 was a distinct comparison. There was no environmental stress in the vineyard, and the vines had plenty of water and warmth at precisely the right times. The grapes benefited from an extended ripening period without disease pressure, leading to great flavour. The fruit from this vintage was plentiful and ripe.

### VINIFICATION

Harvest took place on 15th and 16th April, and resulted in 20 tonnes of fruit. Upon arrival at the winery, the grapes were left on their skins for 23 days and separated for fermentation with 75% placed in open-top stainless steel tanks, and 25% in old oak. They were then gently pressed and settled in tank for six weeks before being sent to a puncheon for malolactic fermentation. The wine was then aged for four months in the puncheon before being moved to large oak vats for a final 6 months ageing. The wine was bottled mid-September 2022.

### TASTING NOTES

On the nose, this wine is highly perfumed and brooding, with deep dark cherry notes, sweet red berries, fresh leather, and faint hints of citrus peel. On the palate, it is vibrant and lively, with flavours of fresh raspberry and plum, flowing into surprising umami notes, and finishing with light citrus and florals. The fine, firm tannins elongate the mid-palate, and lead to a long, elegant finish.