

Protero,

**`CAPO` Adelaide Hills Nebbiolo 2019**

**McLaren Vale, South Australia, Australia**



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Stephen Pannell</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Acidity	<b>6.1g/L</b>
Wine pH	<b>3.64</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, 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 fruit for this wine hails from the Protero vineyard, situated in the Gumeracha area in the north of the Adelaide Hills. The site is on a gentle north-east facing slope at an elevation of 500m. Clones used are Mudgee and 230, both planted on their own roots. The Nebbiolo for the Capo is sourced from Block 2, which was planted in 1999.

## VINTAGE

The 2019 growing season was one that challenged every bit of experience, due to extreme temperatures and the consequent bush fires. Yields were significantly reduced due to lower than average rainfall, but the fruit retained wonderful flavour and intensity. Despite the warm and dry summer, the 2019s have a beautiful natural acidity.

## VINIFICATION

Fruit was handpicked on 17th April. Both clones were blended at the crusher and co-fermented in stainless steel fermenters of varying capacity. The wine was gently pressed after 25 days on skins and, after two months settling in tank, was transferred to an old 2800L vat for malolactic fermentation. Following extended maturation, the wine was bottled without fining or filtration on 27th July 2021.

## TASTING NOTES

Wonderfully complex aromas of cherry, licorice, black tea, and savoury spice on the nose. On the palate there are cranberry characters, with notes of fennel, porchetta, black tea and vanilla spice. With a little air, notes of fresh leather and praline develop. The tannins are firm and fine grained, coming in gentle waves through to the long finish.