



2017 Nero d'Avola

Nero d'Avola Background

The 19 000 hectares of Nero d'Avola vineyards in Sicily make the variety the principal red grape of the region where it is a workhorse variety being made into a broad range of wines from light fruity styles to ripe, rich serious reds and Sicily's only DOCG wine Cerasuolo di Vittoria. There has been a growing interest in this variety among growers and consumers in Australia since Chalmers Nurseries imported it into Australia in the late 1990s.

Nero d'Avola Winemaking Notes

The grapes are 100% de-stemmed and wild fermented in open fermenters. Fermentation typically goes for 15 days. The wine is then pressed into stainless steel tank where it undergoes natural malolactic fermentation. The wine is bottled unfinned and unfiltered after 4 months to retain freshness.

Nero d'Avola Tasting Notes

Selected from our top block where the complex rocky terrain gives a more elegant and perfumed character to the Nero d'Avola grapes than the rich red Cambrian of the lower elevation block from Heathcote. This wine has fresh and vibrant forest fruit aromas of raspberry, blackberry and a hint of savoury spice. Charry Earth shows through on the medium weight palate, supported by soft but present tannin.

Nero d'Avola Food Matching

Fabulously versatile, this slurpable red is perfect as a drink on its own or with a lazy midweek pizza or simple tomato pasta and is equally at home with a good old Aussie BBQ. Chill if desired.

Nero d'Avola Cellaring Notes

Drink now until 2021

GI: Heathcote, Victoria