

The Howling Dog

Vintage:	2016
Grape Variety:	Saperavi
Region:	Barossa Valley
Sub Regions:	South Moppa
Fermentation:	Open top stainless steel fermenters
Yeast type:	No cultured yeast added
Time on skins:	14 - 36 days
Winemaking:	Destemmed into open fermenters, left to spontaneously ferment, then pumped over sporadically for 10 days before some parcels see extended post fermentation maceration for up to 6 weeks. Extended skin contact integrates the tannins and produces a wine that is a lot softer and more approachable when young. Gentle basket pressing follows, with each vineyard parcel kept separate in 2nd and 3rd use French oak hogsheads until just prior to blending and bottling.
Pressing:	Basket Press
Maturation:	Seasoned French Oak Hogsheads for 15 months
Bottling Date:	August 2017
Tasting Notes:	An impenetrable bright purple colour is what stands out straight away. Fresh tilled earth, graphite, earthy beetroot and dark plum sweetness combine for an intriguing bouquet. The upfront Satsuma plum piquancy evolves into grainy, ripe and mouth puckering tannin that ensures the cellaring pedigree for a decade or more.

