

Primitivo

Vintage: 2017

Grape Variety: Primitivo

Region: Barossa Valley
Sub Regions: South Moppa

Fermentation: Open top stainless steel fermenters

Yeast type: No cultured yeast added

Time on skins: 12 days

Winemaking: We hand harvest our vineyard to ensure the grapes are delivered to the winery in whole clusters. Destemming only into seasoned wooden vats, the ferment is allowed to start naturally and is in contact with skins for around 10 days with daily pumpovers early in ferment followed by punching down as the ferment finished ensuring gentle and controlled extraction.

Pressing: Basket Press

Maturation: Stored in Stainless Steel for 7 months

Bottling Date: November 2017

Tasting Notes: Raspberry, black pepper, dried oregano and tobacco leaf make this a dry red that is atypical for the Barossa climate with its high end aromatics. The sweet, soft and round tannin palate bring back the familiarity of this warm climate and early released wine. Flavours of bright red fruits, wild herbs and bright acidity ensure that this wine is best enjoyed at the lunch or dinner table and drunk with friends in abundance without any pretentiousness.

