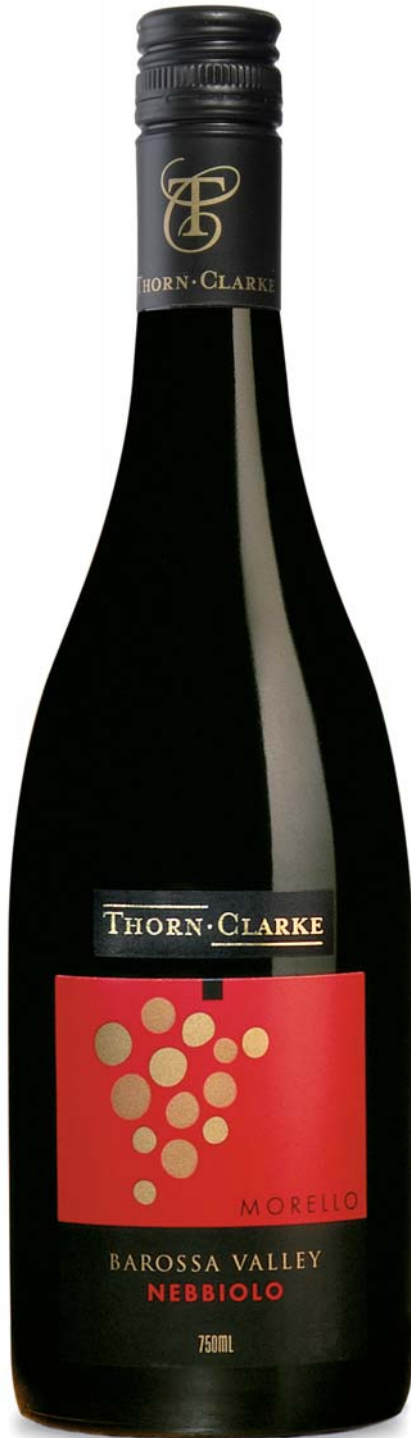


TASTING NOTES

2005 MORELLO NEBBIOLO



HARVEST DATE	May 2005
BOTTLING DATE	April 2006
pH	3.64
TA	6.32 g/L
ALCOHOL	14.5%

2005 VINTAGE

2005 Vintage varied from warm to quite hot resulting in a good size crop, with outstanding quality fruit. The grapes were ripe, but quite small producing wines with intense colour and flavours.

VINIFICATION

A number of fermentation techniques are used to provide blending options and increase complexity. After crushing into small open fermenters some were inoculated with yeast while others were left for the natural yeast to complete fermentation. All ferments were pumped over twice daily to maximise colour, tannin and flavour extraction. Some ferments were allowed to get quite hot while others fermented at standard fermentation temperatures. Pressing then occurred approximately five to seven days after crushing for some ferments while others were left on skins for up to 4 weeks to soften the tannin structure.

BARREL AGING

20 months in old oak that will allow the wines to mature and soften but give no obvious oak characters.

COMMENTS

The colour is a medium brick red, typical of the Nebbiolo variety. On the nose there is ripe plums, tar and an earthy character. The palate is medium bodied but full in flavour with great cherry flavours (as the name Morello suggests), vegemite yeast characters with a hint of tea tree and Chinese spices. Chalky tannins, characteristic of Nebbiolo and the savoury nature of this wine makes it a great match with food. The wine finishes with lingering cherry fruits and fine integrated tannins.



100% ESTATE GROWN – FAMILY OWNED

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