



*"The greatest wines I have ever tried have been difficult to describe,
it's as though words aren't enough." - SCP*

Vineyard: Protero, Kenton Valley Road, Gumeracha, Peramangk country

Clones: Mudgee and 230, both on own roots.

Block: Block 2 planted in 1999 by Frank and Rose Baldasso and managed by Carmine Pepicelli.

Growing Season: Dramatically reduced yields due to lower-than-average rainfall set up for a winemaker's vintage with every scrap of experience tested and measured.

Harvest: Handpicked on 17th April

Process: Both clones blended at the crusher and co-fermented in stainless steel variable capacity fermenters. Very gently pressed after 25 days on skins and a spontaneous fermentation. Transferred to an old 2800L vat, after two months settling in tank, for malolactic fermentation.

Maturation: Returned to vat for extended maturation.

Bottled: Bottled without fining or filtration on 27th July 2021.

ALC: 14.5%

Ph: 3.64

TA: 6.1

Aroma - Voluminous | Classical | Mystical. Cherry, licorice, forest walks, black tea, savoury spice, rosehips and other classic Nebbiolo aromas that flit in and out of frame before they can be processed and recorded. There's wizardry here.

Flavour - Continental | Wise | Composed. Cranberry, fennel, porchetta, black tea, Australian sandalwood, blood orange pith, red currant, vanilla spice, Cynar, Chinotto, strudel cherries and walnut. With a little air, fresh leather, praline and rosehip jelly. Tastes like the movement of time and place, a witness to history.

Texture - Layers of complexity and mouthfeel. The tannins come in gentle waves and the flavours bubble and unfurl with the texture. It's difficult to determine where the fruit flavours end and the tannin flavours take over on the insanely long finish.

Cellar - We think it has the potential to keep well for 15+ years in a cool, dark cellar.

Varieties suited to the landscape, the region and this place, Protero