



"The International flavours of Barbera make it an ideal accompaniment to the Australian way of life, be it the food we eat or our support for the underdog. It may come second to Nebbiolo in its native Piedmont but that doesn't mean its short on authenticity or character and in many ways is my preferred variety for everyday drinking." - SCP

Vineyard: Longview vineyard, Macclesfield, Adelaide Hills

Clones: AT424

Growing Season: How best to describe a vintage that started with fire and ended with a pandemic? Problematic. A dry start with lower-than-expected winter and spring rain topped off with a day of intense heat at flowering lead to early anxiety around yields. Fires and the devastation they bring struck around Christmas with many of our growers and friends losing their livelihoods. This weighed heavy as we went into vintage. Thankfully the days got cooler sooner than anticipated allowing long, even ripening. A year to remember and be thankful.

Harvest: 27th March 2020 - 7 tonnes.

Process: A nine-day fermentation followed by gentle pressing. Malolactic fermentation in French oak puncheon, 20% new

Maturation: Extended maturation in French oak puncheon and two barriques.

Bottled: Bottled without fining or filtration late July 2021, 6300 bottles produced.

ALC: 14.5%

Ph: 3.49

TA: 6.9

Aroma - Classic | Dark | Lusty. Dark cherry, black ink, sweet spice - oil paintings in an old house full of antiques.

Flavour - Supple | Spherical | heady. Deliciously medium-bodied with a ball of dark fruit laced with olives. Bay leaf and subtle spice give rise to a peppery finish.

Texture - The mouthfeel is driven by high tone with faint whisps of tannin on the fringes of the palate.

Cellar - It can and will cellar well for up to five years.

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