



"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 it's short on authenticity or character and in many ways it is my preferred variety for everyday drinking." - SCP

Vineyard: Bonoposto vineyard, Kenton Valley, Adelaide Hills

Clones: F6V4

Growing Season: Joyous. No stress in the vineyard with plenty of water and warmth at the right time. An extended ripening period without disease pressure led to great flavour. The fruit was plentiful and perfectly ripe. What a strange contrast to the previous year.

Harvest: 19th April 2021 - 6 tonnes.

Process: Gently destemmed and crushed then allowed to soak for three days. Fermentation lasted 12 days; pressed gently and transferred to tank for settling.

Maturation: Malolactic fermentation and extended maturation in old oak puncheons, racked twice.

Bottled: Bottled without fining early August 2022.

ALC: 13.5%

Ph: 3.28

TA: 7.0

Aroma - Bold | Dark | Temptation. Blackberry, black cherry, red Kampot pepper, violet, Rucolino, blood orange zest, grilled cevapi and terracotta roof tiles - An exotic tearoom of aromas.

Flavour - Romance | Pleasure | Brazen. A flavour tour de force from the get-go: cranberry, pomegranate molasses, red clay, amaro, blood orange, dry bay leaves, star anise, leather and bone broth taking the palate behind the painted

Texture - Medium bodied, pure fruited, high toned and supported by a soft pillow of tannin on the back palate.

Cellar - Could cellar for ten years but no reason not to drink now.

Varieties suited to the landscape, the region and this place, Proterō.