

Pröterō



Adelaide Hills
Barbera

2022

“The International flavours of Barbera make it an ideal accompniment to the Australian way of life, be it the food we eat or support for the underdog. It may come second to Nebbiolo in its native Piemonte but that doesnt mean it’s short on authenticity or character and in many ways it is my preferred variety for everyday drinking.” SCP

Vineyard / Bonoposto Vineyard, Peramangk Country, Kenton Valley , Adelaide Hills.

Clone / F6V4

Growing Season / The second year of the reccent LaNina cycle saw a wet winter and spring followed by a mild summer and a dry autumn. Veraison was two weeks behind normal and wild weather at flowering delivered lower yields. Quality, however, was good due to the long slow ripening period. Whites retained great acidity and reds developed depth of flavour and complex tannins. A vintage to watch!

Harvest / 11th of April, hand picked.

Process / Gently de-stemmed and fermented spending 16 days on skins.

Maturation / Settled in tank post fermentation for 3 weeks before racking and dispatch to old oak puncheons for malolactic fermentation and maturation. Racked four times.

Bottled / Early January 2024.

ALC: % 14.5

PH: 3.33

TA: 7.3

A r o m a / Lifted - Blackberry, iodine, black pepper fresh bay, black cherry and a cedar chest of draws folowed by Italian aftershave and rose petals.

Flavour / Rich and intense - Dark, delicious and rich flavours including glace cherry, musk lollies, brine, and black cherry in syrup.

Texture / Gentle - A subdued entry before a plush coating of the palate and mild tannins.

Cellar / Approachable and appealing but the surprise comes from cellaring for up to 10 years.

Try With / The classic match - Gnocchi with Napolitana Sauce, don’t hold back on the Parmigiano Reggiano!

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