

Pröterō



Adelaide Hills
Dolcetto

2025

“The first wine I taste with every G.D Vajra release is not the Barolo but the Coste e Fossati Dolcetto. It’s the Vajra wine I drink at home most often. I prefer it to Gamay as a light to medium-bodied, fruit-driven red wine that goes with everything.” - SCP

Vineyard / Peramangk Country, Kenton Valley, Adelaide Hills.

Block / Block 9, 0.7ha, planted in 2022, facing west, bordered by a chestnut grove.

Growing Season / Normal winter rain was followed by a dry spring and a warm, dry summer with one heat spike in early March. Good flowering and set was followed by a good growing season with no disease pressure. Vintage was two to three weeks earlier than average. A lovely vintage for late ripening varieties.

Harvest / Picked by hand on the 13th of March 2025.

Process / Left on skins for 14 days with fermentation in a stainless-steel fermenter with daily pump overs. Gently pressed before transfer to extra large French oak puncheons for malolactic fermentation.

Maturation / A further three months of maturation in puncheon post malo before being sent to bottle.

Bottled / Late January 2026

Aroma / Lush | Exuberant | Fun.

Sumac and brick dust begin. Then an intense blast of mulberries and dark cherry among bitter chocolate and tranistory wafts of moscatel.

Flavour / Fleshy | Questioning | Even more fun.

A serious yet squishy compote of mulberries and dark cherry and sharper loganberries entwined and engaged by alternating facets of tannin. Addictive tannins.

Texture / The tannins alternate between firm and soft, wet and dry, then dusty and melty. Mingling with sweet rye fruit loaf crustiness among cuddly warmth.

Cellar / The tradition in Dolcetto’s spiritual homeland, The Langhe, where its nestled alongside Nebbiolo and Barbera, is to sweetly smile, lick your lips, and guzzle it upon release. We see no reason to question this tradition.

Try with / Vitello Tonnato; Beef cheeks braised in Dolcetto with pea puree; and even with Nutella Baci. Dolcetto pours through an entire meal.

ALC: 14% PH: 3.39 TA: 6.0

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