



S. C. PANNELL
WINEMAKER

Gumeracha Barbera 2017

My obsession with Piedmont continues with the much underrated and underappreciated Barbera. Naturally less tannic than its regal cousin Nebbiolo but high acidity and deep colour makes it a similarly cellar worthy wine.

Similar to Nebbiolo with origins that are, as yet, a mystery and grown in the same area, often on the opposite or inferior hillside to Nebbiolo, Barbera reaches its zenith around the town of Asti where the fruit sweetness is allowed to shine through. With time the fruit gives way to a charcuterie, savoury character, further enhancing complexity and offering true versatility in food matching, though I always find it hard to resist the Holy Trinity of tomatoes, garlic and olives!

VINTAGE

The 2017 vintage was a very cool, mild and stress-free occasion for vines, not winemakers! Good winter and spring rains were followed by a very mild, long summer. The results are wines with ample fruit complexity and great natural acidity. Most importantly however is the delicious fruit freshness.

WINEMAKING

Variety	100% Barbera
Varietal Origin	Origins unknown, possibly North West Italy.
Vineyard	Gumeracha, northern end of the Adelaide Hills
Process	Hand-harvested, crushed, and traditionally vinified in small open-top fermenters. Left on skins for 13 days before being pressed and sent to French Oak puncheons, 30% new. Fourteen months in oak before bottling.
Alcohol	14%
Ph	3.59
TA	6.6



Flavour Profile

Full of life and goodness with dark-cherries in kirsch, boysenberry, mulberry, hazelnut, walnut bread, vanilla and smoky paprika. There's a delightful zeal to the berry-freshness on the finish.

Structure & Texture

Medium bodied with typical, varietal acidity that drives the flavour and expands the finish. The tannins are there but provide a frame for the acid and flavor rather than the main event.

CELLARING

Now to 2030

SERVING

You just can't beat The Holy Food Trinity: Tomatoes, Garlic and Olives, but this year, add some pork and fennel sausages! If you are brave enough try the classic match of Carne Cruda.