

proterō
GUMERACHA
C A P O
NEBBIOLO
ADELAIDE HILLS 2018



"The greatest wines I have ever tried have been difficult to describe, it's as though words aren't enough." SCP

Vineyard: Peramangk country, Protero, Kenton Valley Road Gumeracha, Adelaide Hills

Block: Block 2, planted in 1999 by Frank and Rosie Baldasso, managed by Carmine Pepicelli

Clones: Mudgee and 230 both on own roots.

Growing Season: The 2018 vintage was, thankfully, a gentle and kind affair. Good winter rain, late budburst and a cool, mild harvest gave the grapes natural acidity and vibrant fruit flavours.

Harvest: Handpicked on the 12th of April 2018, from the top of the vineyard only.

Process: Each parcel gently crushed and kept separate; spontaneously fermented and kept on skins for 100 days before very gentle pressing. Blended and settled in tank for 13 days before being sent to old French oak puncheons for malolactic fermentation and maturation.

Maturation: The best barrels were selected in July 2019 and sent to a 2800L vat for extended maturation.

Bottled: Bottled without fining or filtration on the 4th of August 2020, 3700 bottles produced.

ALC: 14.5%

Ph: 3.57

TA: 6.7

Aroma: Amped | Perfume | Alive. The classic tar and roses followed by brick dust, dark berries, Luxardo liqueur, cherry kernels and pomegranate juice.

Flavour: Class | Grace | Charm. A cool entry of black currant granita is joined by grenadine, sumac and stewed rhubarb all held together by a wellworn leather belt. The finish has classic Negroni, dried citrus peel, hawthorn berries and black tea.

Texture: Layers of complexity and mouthfeel. The tannin comes in gentle but persuasive waves and the flavours meld with the texture. A tubular shape that fans out at the end much like a trumpet.

Cellar: We think it has the potential to cellar well for twenty plus years.

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