

prōterō

GUMERACHA
BARBERA
ADELAIDE HILLS 2019



“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 its short on authenticity or character and in many ways is my preferred variety for everyday drinking.” SCP

Vineyard: Peramangk Country, Kenton Valley Road, Gumeracha, Adelaide Hills

Block: Bonoposto vineyard owned and farmed by Carmine Pepecelli.

Clones: AT424

Growing Season: Dramtically reduced yields due to lower than average rainfall set up for a winemakers vintage with every scrap of experience tested and measured.

Harvest: 6th April 2019 – 7 tonnes.

Process: A three-day cold soak on skins before a ten day fermentation followed by gentle pressing. Malolactic fermentation in French oak puncheon, 20% new, followed by five months maturation.

Maturation: Extended maturation in oak vat and extra-large puncheon.

Bottled: Bottled without fining or filtration early December 2020, 6500 bottles produced.

ALC: 14%

Ph: 3.34

TA: 7.0

Aroma: Classic | Calm | Poise. None of the tuty fruity bubblegum fruit character typical of low tannin varieties. Scandinavian - forest berries and preserved protein followed by a Japanese temple – polished floorboards and incense.

Flavour: Glossy | Tension | Refreshing. Deliciously medium bodied with loads of pink fruit and cherry compote. Bay leaf and subtle spice give rise to an umami finish.

Texture: Mouthfeel is driven by acidity with tannin sitting well back on the palate.

Cellar: It can and will cellar well for up to ten years.

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