

2021 FORTUNE TELLER

WHY AGLIANICO:

Aglianico along with Sangiovese and Nebbiolo are considered by many to be the three greatest Italian red varieties. Indeed Aglianico is often referred to as The Barolo Of The South such is its ability to produce refined, structural and complex wines much like the famous wines of Piedmont, Barolo. Native to Campagna and Apulia, the variety is noted for being late ripening, has a generous tannins, high levels of acidity that are perfect for creating rich full-bodied wines that thrive in McLaren Vale's warm dry climate

WINEMAKER NOTES:

Fruit was hand harvested in the cool of early morning. We cold soaked the must for 2-3 days prior to fermentation kicking into gear. This allows a gentle extraction of colour and flavour and ultimately helps to build complexity. Maximum temperature never got above 25C and the must was open fermented. Only indigenous yeasts are used and no added acid, enzymes or tannins. 21 day skin contact time gave us the perfect extraction required to make the full-bodied style we desired. Free run and pressing are combined and racked immediately to oak. One sole 300L French oak Hogshead was made in total. 12 months maturation time and then 24 months bottle age prior to release.

35mg/L SO₂ added prior to bottling. 384 bottles made. Bottled January 2022

TASTING NOTES

COLOUR	Deep Ruby: Full body.
CELLAR	Enjoy now to 2032
BOUQUET	Dried fig, Cocoa and Black Cherry
TASTES LIKE	Blackberry, Black Cherry Tobacco. Dark Chocolate and Dried Herbs
EAT WITH	Lamb Ragu or an Eggplant Lasagna.

THE VINEYARD

The Alegna Vineyard is perfectly situated to grow high quality Aglianico. Located close to bottom of the escarpment that borders the Willunga basin, the block is west facing, it really cops a lot of exposure, particularly in the afternoon. The variety is late ripening, it needs a lot of sunlight hours to ripen properly

The elevation and exposure is also beneficial keeps the nighttime air temperatures lower than normal and helps retain natural acidity. The airflow also helps with fungal disease management.

East/west row orientation ensures that adequate light penetration into the fruit-zone and even ripening of the individual bunches. This is critically important to ensure that those beautiful savoury Italian tannins ripen at relatively low sugar levels resulting in wines of good colour, flavour and texture while keeping the alcohol levels as low as possible.

TECHNICAL DETAILS

WINE MAKER	Andy Coppard
VINEYARD	Alegna
VITICULTURALIST	Derek Cameron
VARIETY	100% Aglianico
GEOLOGY	Kurrajong Landslide formation. Alluvial gravel, silica cemented conglomerate. Yellow brown clay sandstone and clay
ELEVATION	185M above sea level
ALCOHOL	14.5%