

*Flag waivers for future proof varieties, we’ve chosen to work with growers who have a preference for for organic and biodynamic farming.*

*Endeavouring to make wines which display characters that at once tie them to their European*

*originals with the saline, textural nuance of where they are grown*

*In the winery we take a minimal intervention approach and texture is king. Turning tiny parcels of*

*excellent fruit into varietal wines reflective of the characters inherent to each grape and a good*

*dose of McLaren Vale’s unique Mediterranean/Australian terroir.*

**2023 PEEWEE NERO d’AVOLA**

Nero d’Avola is a variety indigenous to Sicily. At sea level Sicily is climatically identical to McLaren Vale. It handles our warm, dry conditions beautifully and requires a fraction of the amount of water to get it to grow. Novello is an Italian style of wine between a Rosato and a dry-red (Rosso). Ours spends just enough time on skins to give it some personality and varietal characters.

Bone dry, and made in a novello style we like to drink this wine chilled while wearing a beret as it’s raspberries for days 😊

**2023 VINTAGE SUMMARY**

This growing season was cool and wet and long. Vintage started 3 to 4 weeks later than “usual”. Our first parcel of fruit was the Bastardo coming in on February 21st and our last was Nero d’Avola on the 23rd April. As vines avoided the real heat of summer, we didn’t have one day above 40c the long slow ripening period gave perfect conditions for gradual flavour development and excellent, lovely natural acidity.

2023 Vintage ticked all the boxes.

**WINEMAKING**

3 day skin contact time. Open fermented. Hand plunged twice a day. Wild fermentation with temperature kept to less than 25C. No added acid, enzymes, tannin or fining agents.

**TASTES LIKE**

Liquid red-skin lollies. Raspberries, cherry-cola. Tastes slightly sweet but has fermented bone dry. Best served chilled.

**DRINK WITH**

Margarita Pizza and a nudie swim at Maslins Beach

**WINEMAKER**

Andy Coppard

**VINEYARD**

Biodymically Certified Hiltop Vineyard, Little Road.

Amadio Vineryard Adelaide Hills.

**VARIETY**

100% Nero d’Avola

**ELEVATION**

25m above sea level

* Alcohol 12.6%
* pH: 3.57
* TA: 5.87 g/L