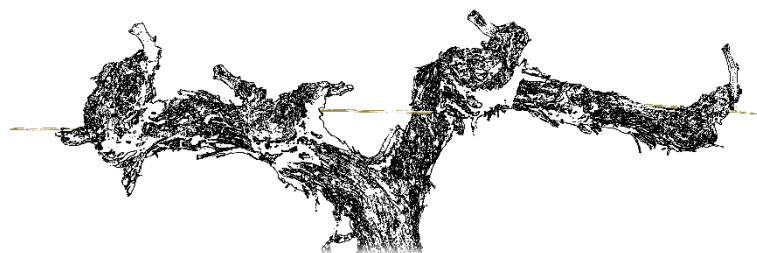




## 2011 Nebbiolo

**Tasting:** The 2011 vintage has a nose of red cherries and a distinct Nebbiolo character showing bark, dried red fruit, and plenty of cherries. The style is complex and balanced with noticeable Nebbiolo tannins on the palate. Very expressive of the variety and showing the results of an Italianesque winemaking style.

**Virago:** First planted in 1945 by a local Italian vigneron, and then purchased and expanded by Brown Brothers in 1950, Virago Vineyard has a long viticultural history. With only terracing left from the original vineyards, 2000 Nebbiolo vines were planted in 2007. The block is on a moderately inclined, north-west facing slope at an altitude of 270 metres and consists of a combination of five different Lambia clones on one hectare. The vines were planted by hand, and all pruning, trimming, thinning, soil tilling and picking is also done by hand to ensure a low yield of the highest quality fruit. Karen Coats was a tax accountant in her previous life but has added a Bachelor of Wine Science to her degree collection. Prue Keith is an orthopaedic surgeon who devotes her free time to Virago Vineyard. Winemaker Rick Kinzbrunner at Giaconda needs no introduction to Chardonnay lovers worldwide. Rick makes Virago Nebbiolo in the traditional Italian way: The wine remains on skins for an extended period in a large concrete tank, is then basket pressed and transferred to a 1,600 litre Gamba oval cask for approximately three years of ageing.



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