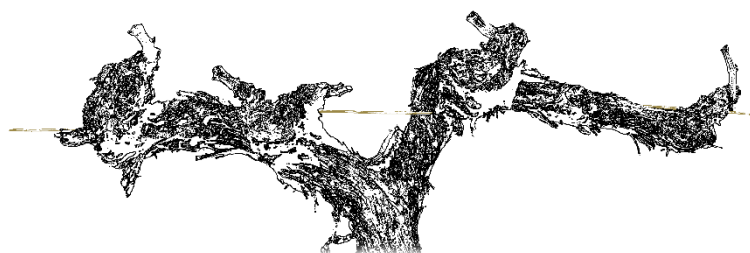




2012 Nebbiolo

Tasting: Jancis Robinson wrote that the 2012 vintage is “Pale blackish ruby – correct colour for a Nebbiolo! Sweet and fresh on the nose with correct rose petals on the nose – a bit gentler than the average Piemontese Nebbiolo (like the Giaconda version) but very pretty and true to variety. Clean, dry tannins on the finish. Very vigorous and appetising. You could enjoy this already – even, possibly, without food. It has real lightness. 14% Drink 2016-2019.”

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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