



## 2014 Nebbiolo

**Tasting:** Halliday's Wine Companion gives this vintage 94 points, describing the wine as "It all hones toward the finish. Sweet-sour cherries, plums, leather and anise characters take on notes of decaying roses and mint, a flash of blood orange too. It's varietally true, sheeted with tannin and - most impressively - has plenty of carry-on through to the finish. It's a goodun."

The nose is earthy with subtle red fruit and lots of tar. On the palate it shows velvety tannin, well integrated with sour cherry, a bit of spice - star anise. After some moments in the glass, it develops a rose petal aroma, more spice and earth on the palate.

**Vintage:** The 2014 growing season was a warm one, so there was lots of primary ripe fruit characteristics when the wine was first bottled. Budburst was last week of August, and harvest 8th April. Nice long growing season means that floral and earthy characteristics will blossom with wine age.

**Alcohol:** 13.4%

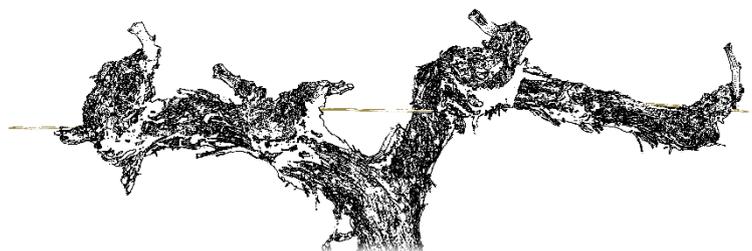
**pH:** 3.63

**Residual sugar:** 0.48g/L

**Titrateable acid:** 7.3g/L



**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. 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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