

# DALFARRAS

## Nero d'Avola 2019

Victoria

Vintage	2019
Variety	100% Nero d'Avola
Alcohol	13.0%
TA	5.3 g/L
pH	3.53
Best Consumed	Now to 2024

### Winemakers notes

This wine was crafted from 100% Nero d'Avola fruit. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine were aged on French oak staves for 8 months, after which the final blending of select parcels took place. The resulting wine is ripe, savoury and beautifully herbaceous.

### Harvest notes

2019 will be remembered as the hottest summer on record, exacerbated by a dry winter and early spring. The weather bureau had consistently forecast a warmer and drier than normal summer, and this finally eventuated after Christmas. February temperatures were just a fraction above average, but the heat was relentless, and there was no useful rainfall for the month so it remained exceedingly dry. Ripening continued to be steady even though the hot days and warm nights continued, which allowed us to bring in fruit at optimum ripeness. The white yields being down on expectations but quality is good. The reds have fared better yield wise, and have bright fresh fruit, depth of flavour, with rich, full palates. A very good year for the reds.

### Tasting Notes

The bright cherry and raspberry fruits of this - our very first Nero d'Avola - sit deliciously beside a savoury and herbaceous spiciness. The wine at the moment is very youthful, mid weight, with nice fresh, berry fruit on the nose and subtle French oak characters.

### Food Match

The Nero d'Avola is a lighter style of red and matches beautifully with red meats, an antipasto platter or some crab arancini balls!

### About the Label..

*"It is so refreshing to sit by the Goulburn river after a big day in the studio, glass of wine in hand, best friend by my side and be greeted by a southern zephyr zipping through the landscape, rustling the leaves and leaving fresh aromas of cherry blossom in the air."*

Rosa Purbrick – Artist

### Dalfarras Wines

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