



2020

NERO D'AVOLA

Riverland - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Nero d'Avola
Vineyard: Ricca Terra Estate – Rudi Block
Vine Age: 17-years-old
Soil Type: Deep sand intermixed with calcrete
Viticulture: Practicing Organic
Fermentation: Native – old oak (100% whole cluster)
Skin Contact: 15 days
Aging: 8 months seasoned 500L French tonneau
Alcohol: 14.5%
pH: 3.58
Total Acidity: 6.1 g/L
Total SO2: 29 ppm
Total Production: 275 cases
UPC: 9353886000024

Reviews

Halliday Wine Companion | 90 points

About

Nero d'Avola was introduced to Ricca Terra Farms out of pure frustration during the middle of the 'millennium drought' in 2003. Faced with the reality of a limited supply of irrigated water in the future, Ashley needed a variety that could withstand the warm and dry climate of the Riverland region. After extensive in-field trials, he learned that only half the irrigated water was required to grow quality Nero d'Avola grapes compared to other French cultivars. Today, Nero d'Avola is without a doubt Ricca Terra Farm's flagship grape variety with a number of winemakers either buying or on the waitlist to buy the fruit, in addition to the 'estate' bottling of course.

The fruit was hand-harvested and cold soaked overnight to intensify the color and aromatics. Fermentation occurred naturally in old oak with whole clusters. Fermentation lasted about 10 days and the wine spent another five days on the skins, post-ferment. The lots were basket-pressed by hand to old 500L French tonneau for aging. After eight months the barrels were blended and racked to tank to settle. It was bottled without fining or filtration and just a small addition of sulfur at bottling.

Tasting Note

The nose yields chocolate and tree bark notes, while the palate is awash with cherries and thyme. It is a cut, slightly herbal style that has lots of zip on the palate with chalky tannins drawing the wine to a close.