



Pröterō

2021

NEBBIOLO

Adelaide Hills - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Nebbiolo

Vineyard: Protero Vineyard (Kenton Vally Rd, Gumeracha)

Vine Age: 24-years-old

Soil Type: Sandy loam over brown clay and deeply weathered rock

Viticulture: Sustainable

Fermentation: Native — open-top stainless steel (75%) and old French oak (25%) then old French oak puncheons for malolactic

Skin Contact: 23 days

Aging: 18 months in puncheons then six months in an old 28hL vat

Alcohol: 14%

pH: 3.48

Total Acidity: 6.3 g/L

Total SO2: 60 ppm

Total Production: 1,123 cases

UPC: None

Reviews

James Suckling | 93 points

Halliday Wine Companion | 93 points

The Wine Front | 93 points

About

Steve has always been an avid lover of Nebbiolo. He spent time in the motherland, working and learning alongside Giuseppe Vajra, whose family has been farming Bricco delle Viole, the highest cru in Barolo, since the 1600s. Back in Australia, Steve started making two Nebbiolos, one under S.C. Pannell and one under Protero. Fast forward a few years, and he decided to consolidate his Nebbiolo offerings into two from just Protero. Previous vintages of the Protero Nebbiolo aged on the skins for 100 days; the 2021 vintage is more like the old S.C. Pannell version, seeing just 23 days of skin contact. The result is a well-perfumed, age-worthy beauty.

Clones Mudgee and 230 (both piè franco) were hand harvested from Block 2 of the Protero Vineyard in Gumeracha. After crushing, 75% of the grapes were sent to stainless steel and the remainder to old oak. Spontaneous fermentation was carried out, and the wines were all transferred to old puncheons for malolactic fermentation. In total, the wines saw 23 days of skin contact before a gentle pressing. They were then blended and settled in tank for about two weeks before extended maturation in puncheons, followed by six months in a large oak vat. The wine was bottled unfinned, and with a gentle Y cross flow filtration and sulfur addition.

Tasting Notes

Classic tar and rose aromas on the nose. A medium-bodied, brilliantly tannic entry follows, full of grenadine, sumac, and rhubarb flavors. There is an earthy dustiness that precedes a long, sweeping finish.