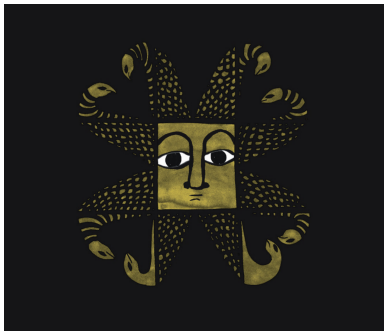

Prōterō

2019

‘CAPO’

Nebbiolo | *Adelaide Hills - Australia*

NATURAL VEGAN

Stats

Grapes: 100% Nebbiolo
Vineyard: Protero Vineyard (Kenton Valley Road, Gumeracha)
Vine Age: 25-years-old
Soil Type: Sandy loam
Viticulture: Sustainable
Fermentation: Native — stainless-steel (crushed)
Skin Contact: 25 days
Aging: 24 months in an old 2800L oak vat
Alcohol: 14.5%
pH: 3.64
Total Acidity: 6.1 g/L
Total SO2: 90 ppm
Total Production: 300 cases

Reviews

Halliday Wine Companion | 95 points
Wine Advocate | 95 points
The Wine Front | 95 points

About

The Protero project has always focused on Northern Italian styles in the cool climate of Adelaide Hills. Having worked with Aldo Vajra in Barolo, Stephen Pannell has always had a soft spot in his heart for Nebbiolo and wanted to showcase its potential back home in Australia. ‘CAPO’ is Steve's top tier Nebbiolo from the Protero Vineyard in Gumeracha, planted in 1999 to the Mudgee and 230 clones, both on own roots. The 2019 growing season had dramatically reduced yields due to lower-than-average rainfall which set up for a winemaker's vintage with every scrap of experience tested and measured.

Grapes were handpicked on April 17, 2019. Both clones were blended at the crusher and spontaneously co-fermented in stainless steel variable capacity tanks. After 25 days, the skins were gently pressed off the wine and left to settle in the tank for two months during which malolactic fermentation occurred. The wine was then transferred to a single, old 2800L vat for about two years. It was then bottled without fining or filtration on July 27, 2021. Its only addition is a small dosage of sulfur.

Tasting Notes

This Nebbiolo presents an intriguing blend of aromas, from cherry and licorice to the earthy essence of a forest stroll. Its palate unfolds with refined elegance, revealing flavors of cranberry, fennel, and delicate hints of vanilla spice.