

DALFARRAS

Nero d'Avola 2021

Victoria

Vintage	2021
Variety	100% Nero d'Avola
Alcohol	13.0%
TA	5.5 g/L
pH	3.47
Best Consumed	Now to 2025

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

The growing season leading into vintage 2021 saw good rainfall which was close to 100% of the long term average. Although this presented challenges for the vineyard team the frequent rain days ensured the vines looked healthy and vibrant. The summer was cool to mild most likely a result of the La Nina effect. This meant slow and steady ripening, with most days being mid 20's in temperature rather than the mid 30's we often have in late summer and early autumn. The cool growing season saw slow and steady ripening across all varieties and excellent flavour development in the fruit. It promises to be a very good, and potentially excellent vintage.

Tasting Notes

The bright cherry and raspberry fruits of our Nero d'Avola sit deliciously beside a savoury and herbaceous spiciness. The wine is full of fresh, berry fruits on the nose with a hint of earthiness.

Food Match

The Nero d'Avola is a lighter style of red and matches beautifully with red meats, an antipasto platter or veal saltimbocca.

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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