

VINEYARD

Picked off two vineyards in Kuitpo, Adelaide Hills: Christmas Hill and Yacca Paddock.

NUMBERS

ALCOHOL: 13.5%

pH: 3.53

RESIDUAL SUGAR: 1.4g/L

TOTAL ACIDITY: 5.4g/L

FERMENTATION

De-stemmed, whole berry fermentation for three weeks.

MATURATION

50% old oak, 50% stainless steel maturation for 18 months.

STORY

The Dead Winemakers Society is our homage to those visionary individuals that carved their path in the wine industry before us. They were the crazy ones, the wild-eyed wine poets that had a deep respect for both the land they farmed and the process of guiding the fruit to bottle in the most thoughtful and composed manner possible.



DEAD-WINE-MAKERS-
SOCIETY.

100% 2015
DOLCETTO
ADELAIDE HILLS



SENSES

SEE: Cherry red.

SMELL: Rich earth, lavish floral perfume.

TASTE: Bright cherries, savoury spice, dried herbs.

FOOD: Italian foods. All of them. And duck.

CELLARING: Until 2025.

SOIL

Light red clay - builds pretty, light aromatics and gentle tannin structure.

STYLE

While 'Dolcetto' translates to 'sweet little one' (referring to it being a sweet grape to grow, not high in sugar), we still think Dolcetto is pretty sweet as an easy-drinking red.