

SUPER FOG NEBBIOLO
2016 – ADELAIDE HILLS

“Super Fog 2016 was handpicked selectively from a single vineyard in Kuitpo, Adelaide Hills, before being destemmed into a stainless steel cask to ferment naturally. When fermentation was complete we topped up the vessel and let it hibernate on skins for exactly 406 days after picking. We then pressed the wine off the skins using a tiny basket press and aged in a 500L puncheon for 38 months. The wine was finally hand bottled and labelled, a tribute to the old ways and a wine that celebrates the glory of tradition, ritual and legacy.”

- AB&D Winemaker, Sam Berketa



VINEYARD:	Christmas Hill Vineyard, Kuitpo.
WINEMAKING:	Hand harvested, destemmed with the rollers out to retain mostly whole berries, wild fermentation until dry. Fermenter was then topped up to remove ullage and sealed to remain on skins for a total of 406 days. Pressed off using basket press.
NOSE:	Carob, dust, leather, spice and blackcurrant.
PALATE:	Earthy tannins, velvet, musk and raw cacao.
PAIR:	Steak, kangaroo, venison or veal with mushrooms and truffles.
CELLAR:	Up to 20 years.

ALPHA BOX & DICE

