



Name
Fog

Vintage
2019

Variety
Nebbiolo

Region
Adelaide Hills

Nose

A sandalwood box filled with cinnamon, autumn earth, cherry cola and blackcurrant juice.

Palate

Dusty and dry, this is a savoury ride through a velvet forest dappled with cherry light.

Pair

Tomahawk steak or truffle risotto.

Winemaking

Hand-picked. 100% destemmed, fermented in an open fermenter with native yeast, 5 weeks on skins. Gently plunged twice daily until dry, then one very gentle plunge daily under gas cover. Pressed off by hand using a basket press. Aged in one seasoned and one second-fill barrique for 30 months.

Vineyard

Christmas Hill Vineyard, Kuitpo, Adelaide Hills. Conventionally managed with minimal inputs. 330–340m elevation, W to E aspect over a slight hill. Red clay/loam shot through with ironstone gravel over sandstone. Cane pruned, shoot and bunch thinned, netted, drip irrigated.

"Nebbiolo holds a special place in my heart. It's such an inspiring wine to drink yet notoriously difficult to make. 2019 was a year of greatly reduced crop levels, giving us wonderfully powerful wines with deep concentration and complex expressions. This was a single tiny ferment that yielded only two barriques, so this wine got cuddles and kisses as it was nurtured through its time in the cellar. Let it breathe and it will work wonders - or give it a few years to gather some dust in the cellar. This might just be the best Fog we've made."
~ Sam Berketa, Head Winemaker

Alcohol 14.7%	Acidity 5.76g/L
pH 3.72	Cellaring Until 2034

BODY



SWEETNESS



ACIDITY



TANNIN

