



<b>Name</b>	<b>Vintage</b>
Fog	2024
<b>Variety</b>	<b>Region</b>
Nebbiolo	Adelaide Hills

**Nose**

Blackcurrant, Turkish delight and sandalwood.

**Palate**

Medium-weighted, but there's plenty of structural tannin here that houses the delicate flavours of blackcurrants and baking spices. A dynamic acidity gives focus to the palate and builds length through the chewy finish.

**Pair**

Buttery mushroom and sage pasta.

**Winemaking**

Hand-picked, 100% destemmed. Naturally fermented with native yeast. One-third macerated on skins for 300 days; two-thirds on skins for three weeks. Basket-pressed and aged in old puncheons and hogsheads for 20 months. Full and spontaneous MLF.

**Vineyard**

Bonoposto vineyard, Kenton Valley, Adelaide Hills. 230 clone on Merlot rootstock, planted in 2018. 480–510 m elevation, NE aspect. Clay-loam over sandstone. VSP cane-pruned with lifting wires.

"Nebbiolo sits high on my list of favourite varieties for its savoury, structural nature—something I find so alluring. Like many noble varieties, it's a great communicator of both vineyard site and winemaking style, and as with all our lesser-known varieties, we want this wine to sing of its Australian home. Bright, sumptuous fruit weight melds with hallmark dusty tannins to convey this, and by working with ferments undergoing different skin-contact times, we gently shape the wine to do just that."

~ **Sam Berketa, Head Winemaker**

Alcohol 13.8%	Acidity 6.4g/L
pH 3.44	Cellaring 5 Years

**BODY****SWEETNESS****ACIDITY****TANNIN**