

PAUL CONTI *Wines*

NERO D'AVOLA 2016



- VINEYARD:** Revered as the iconic red wine of Sicily, our Nero d'avola thrives in the warm Mediterranean climate of our homestead vineyard in Woodvale. This elegant red celebrates our Sicilian heritage and Paul Conti was the first WA vigneron to bring customs-approved nero d'avola cuttings into the state. The vines were established in 2011 on a small plot on the property.
- HARVEST:** Hand-harvested on 15 February, 2016.
- WINEMAKING:** Follows traditional winemaking in open-fermenters with daily hand-plunging for seven days; pressed with a natural malolactic then aged in old American oak hogs-heads for 6 months. This variety has the capacity to hold its natural acidity even in a warm area, so any additions made were minimal.
- NOSE:** Hints of seasoned American oak and an ever-so slight ripe, fruit cake character combined with European earthiness.
- PALATE:** A medium-bodied, robust and voluptuous red, the wine exhibits dry cherries, dark chocolate and abundant ripe plum characters against a smooth fine palate and velvety tannins. Vibrant cherry-red colour.
- FOOD:** Serve with grilled lamb or richly sauced pasta dishes or traditional Sicilian caponata.
- CELLARING:** Medium term

Technical Notes:

Variety:	100% nero d'avola
Region:	Swan Districts
Vineyard:	Woodvale family homestead
Harvest:	15 February 2016
Bottled:	June 2017
Alcohol:	14%
T/A:	6.4
Optimum Year:	2019
pH:	3.52
Oak Treatment:	Seasoned American oak for 6 months