shadowfax

2021 Nebbiolo

HARVEST DATE 8 April 2021

VINEYARD Malakoff vineyard, Pyrenees

VITICULTURE A cool and long growing season allowed good crops of fruit to ripen to maturity. Careful shoot and crop thinning was required to allow extra light and warmth into the canopy. A long cool autumn allowed tannins to reach their full potential.

WINEMAKING Carefully hand harvested fruit was picked in the cool of the morning to retain vibrancy. The fruit was destemmed into an open fermenter where gentle, slow maceration was allowed to take place. The wine was pressed after 21 days on skins and racked to used, large format wood for 10 months maturation prior to being blended and bottled in February 2022.

pH 3.58 **TA** 5.8 g/L

ABV 14.0% **RS** Nil

COLOUR Ruby brick with an olive green edge.

BOUQUET Mandarin, dark cherry and orange blossom, form a dark and brooding core. Florals and flecks of citrus sit with tar and tea leaf complexities. Pops of red fruit excite.

PALATE Dark Cherry sap and plums are framed by long lean lines of tannin and acid. A darker blanket of tar, burnt orange and tea cake keeps the wine svelte and savoury. The finish is long and florals reveal themselves in the length. A delicate wine of poise. Time will be rewarding.

CELLARING Drink now until 2040

FOOD MATCH Braised venison with olives, Beef and black bean, Pecorino Hard cheese.

RELEASE DATE Summer 22/23

Alister Timms
Chief Winemaker