

Hard Hill Road Nebbiolo

Region

Pyrenees, Victoria, Australia.

Viticultural influences

Sourced from our friend, Cameron's vineyard in the neighbouring Pyrenees region. This elegant, yet serious Nebbiolo benefits from the cool ripening season, and the relatively early harvest at optimum acid and flavour balance allows the depth and vibrancy of the fruit to shine.

Winemaking philosophy

Grapes for our A.T. Richardson, Hard Hill Road Nebbiolo were hand picked and fermented in small batches as mostly whole bunches. After almost two months fermenting on the skins, the wine was pressed in a small hand operated basket press and then aged in 10 year old 500L puncheon barrels for 18 months.

Tasting notes

Our Nebbiolo is focused and complex with a great depth and tight structure. With time in the glass, the wine unfolds to display primary characters of blackberry, dark cherry and violets, that lead into notes of plums, gun smoke, dark chocolate and spice. The concentrated flavours are matched by dense, but supple tannins that lead into a wonderful long, vibrant finish.

Cellaring potential

This Hard Hill Road wine is built to last. Although, it already presents a seamless balance of fruit depth and tannin, it will continue to entwine all aspects of its personality and gain further complexity with decades of cellar time.

Technical data

Harvested in late April

Cellaring potential of 20 years +

Alcohol – 14.5%

Total Acidity – 6.25 g/L

3.65 pH

