



2024 Nero D'Avola

Vegan friendly & Gluten Free

Vineyard

Our 2024 Nero d'Avola is grown and organically farmed in McLaren Vale, where warm days, cool coastal nights, and free-draining sandy loam soils create ideal conditions for this Sicilian variety to thrive.

Winemaking

The 2024 Nero d'Avola was harvested in early March. The fruit was picked on flavour, and showed beautiful blue fruit characters in the vineyard and a balance of ripe red fruits and natural acidity that define this southern Italian variety in our coastal climate.

The grapes were de-stemmed and fermented with wild yeast in small open fermenters, with gentle plunging to extract colour and fine tannin. After only 5 days on skins, the wine was pressed to seasoned old and new French oak hogs heads, where it matured for ten months before bottling with minimal sulphur.

This careful, minimal-intervention approach preserves Nero's vibrant fruit character and the textural savouriness that makes it so distinctive — a true expression of site and variety.

Vintage

The 2024 season began with a mild, dry spring that encouraged balanced canopies and even fruit set. Summer brought warm, dry conditions with low disease pressure, allowing the fruit to ripen steadily and develop vibrant colour and natural concentration. Careful canopy management and moderate crop levels helped retain freshness and lift in the fruit, despite the warmth of the season.

Characteristics

Colour: Medium purple.

Aroma: Black cherry, anise, dried herbs, blueberry and blackberry.

Palate: Layers of brooding dark cherry and blackberry, followed by notes of ripe strawberry and plum, with leather and spice. Finely balanced, with a juicy acidity and lingering soft tannins.

Food Pairing: Lamb Ragu pappardelle, wild mushroom fettuccine or spaghetti with Italian pork sausage.

Cellaring: Drink now or wait up to 10 years.

Technical Details

Residual Sugar: Dry (<1 g/L)

TA: 6.4g/L

Free S02: 25ppm

Alcohol: 13.5%

PH: 3.54

Total S02: 60ppm

