



2011 INDIGO SECRET VILLAGE NEBBIOLO

BEECHWORTH, VICTORIA

PRODUCTION 120 DOZEN

The Vineyard: The cool, dry climate and the soils which vary from granite to clay loams lend themselves to high quality wines. The vineyard site is at an elevation of 350 metres. This wine is predominantly clone 111 on Schwartzman planted in 2000. We also grow 230 and Mat 10 which were grafted onto Merlot in 2006.

The Vintage: It never stopped raining. Beechworth was a case of all or none; disease free grapes were perfectly balanced, with great potential. It was agonisingly slow ripening with the white varieties much better than reds. The upside was flavour development at low baumes.

Harvest/ Yield: The cool, dry climate and the soils which vary from granite to clay loams lend themselves to high quality wines. The vineyard site is at an elevation of 350 metres. This wine is predominantly clone 111 on Schwartzman planted in 2000. We also grow 230 and Mat 10 which were grafted onto Merlot in 2006. Pinot Gris grapes were Machine picked in the cool of the night and the Roussanne was handpicked.

Winemaking: Simple treatment with minimal intervention. Fermented and matured in old oak. The wine was lightly fined and filtered before bottling in April 2013.

Aging / Oak: The wine was matured for 24 months in older French oak barriques then held in bottle for 13 months.

Our thoughts: A light to medium-bodied wine with the typical light rose colour of the variety. Lovely flavours of red fruits. Lovely tannins add texture to the lightness of the wine. The wine is released at the start of its best drinking and will be enjoyed to around 2020.

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| Winemaker: | PJ Charteris | |
| Food: | Any food with mushrooms will delight. Cold winter casseroles and grilled steak. | |
| Release Date: | May 2014 | Drink: to 2020 |
| Reviews: | 85 Points James Halliday | |
| Alcohol: | 13.5% | |
| Cellar Door: | \$30 per bottle | |

Every vine nurtured by hand