



CALABRIA

FAMILY WINES

ALTERNATO

20 | RED BLEND
20 | DURIF | MATARO | MONTEPULCIANO
NERO D'AVOLA | CARIGNAN | SHIRAZ

Italian; Alternato; {translation: Alternate}

An alternate blend of Alternative wine varieties, crafted with integrity by the Calabria Family.



Vineyard & Region: The fruit for this wine is sourced from the iconic Barossa Valley.

Varieties: Durif | Mataro | Montepulciano | Nero D'Avola | Carignan | Shiraz

Bouquet: Aromas of earthy spice, clove and red currant with hints of ripe cherry and raspberry jube.

Palate: Smooth palate of structural, chewy tannins with flavours of raspberry and strawberry, finishing with length and finesse.

Suggested Cuisine: Keep it fresh and simple. Go for good seasonal produce and try mussels in tomato base with fresh parsley and home made crusty bread.

Winemaking: Due to the limited yield on the young vines, the parcels of fruit were batched together in the vineyard to create a field blend. The fruit was then transported to the winery where it was carefully crushed and destemmed into concrete vats. After 10 days of fermentation on skins the fruit was pressed into old oak to complete primary and malo-lactic fermentation before maturing for 12 months.

Vintage Season: Despite the vintage being a challenging season due to weather extremes and offset temperatures; the red fruit developed with exceptional quality flavours and colours. The growing season began drier than average eventuating to moderately late frosts, strong winds, rain and cold nights. Thankfully, the end of the season provided some relief, enabling many vineyards to slowly ripen their fruit, with flavour and phenological ripening pacing with the sugar development ensuring balanced wines.

Wine Analysis: Alc/Vol: 13.0% | TA 5.65 g/L | RS 2.6 g/L | pH: 3.6

Cellaring: A wine to enjoy now or cellar for up to 3 years.

