

2017 VIGNA CANTINA NEGRO AMARO

Charismatic individual

Native family red grape of Molise Abruzzi now grown here in the Barossa Valley.

Region	Barossa Valley
Sub-Region	Angaston
Specified Vineyard	Single vineyard that lays upon ironstone, clay loam over limestone
Altitude	360 metres
Trellis System	Single wire
Varietal	Negro Amaro 100%
Age of Vines	6 year old graft onto 50 year old semillon
Alc/vol	14.0%
Closure	Stelvin
Yield per Vine	3 kg / 2.5 ton per acre
Oak Treatment	Seasoned French Francois Freres barriques for 9 months
Total Production	3,500 bottles
Vintage	Excellent winter rains and good fruit set was a good sign for a healthy vintage. Summer was mild to warm with a couple of rain events during January & February helped freshen things up leading into April harvest.
Wine Making	Made via 20% whole bunch wild yeast ferment in small open top fermenters, soft pump overs, basket pressed to barrel to complete ferment and bottled unfiltered
Style	A truly charismatic red table wine with high perfumed dark red spiced summer fruits that runs through the palate with added licorice blackstrap, violets, earthen notes. The finish is long, fresh and lively with lovely supple tannins.

