



Nero d'Avola

2024

The Wine

Nero d'Avola is the iconic red grape variety of the Italian island, Sicily. It thrives in warm conditions, much like our coastal region of McLaren Vale. It shows an impressive ability to retain fresh acidity while producing generous red fruits.

Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Medium ruby with purple hues. Black forest berries, blood plum and stewed cherries, with undertones of fine cocoa, liquorice and savoury spice.

Palate

Aromas flow through to the palate with dark fruits and savoury spice carried to a long and sumptuous finish with bright, crunch acidity and juicy tannins.

Pairing

Charcuterie and game. Think venison backstrap with fondant potatoes and wilted greens, finished with a black forest sauce.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Nero d'Avola 100%	McLaren Vale	14% Alc./Vol.
Residual Sugar	TA	pH
0.84g/L	6.0g/L	3.47

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Selectively harvested in the cool of the morning, fermented on skins with gentle pump overs and plunging, pressed off after 8 days direct to tank and a small portion filled to neutral oak for maturation. Made to enjoy in its youth. Drink by 2030.