



PROJECT COMPANY BARBERA 2016

The 2016 Petaluma Project Company Barbera is the first release of this wine. Barbera is a variety that originates from Italy, having dark-skinned fruit, large plump berries and naturally high acidity.

Our Barbera comes from a single vineyard located near Kuitpo in the Southern end of the Adelaide Hills. The warmer site suits the naturally high acidity of Barbera, thus ripens very well there.

This vineyard is meticulously cared for, the vines are hand pruned during the winter months and bunched thinned to ensure there is greater intensity of flavour in each berry and even ripening across the vineyard.

The 2016 vintage was 25% warmer than the long term average and so ripening and picking was predominantly early across vineyards in the Adelaide Hills. A total of 3.7t of Barbera was hand-picked on the 10th March 2016. On receipt to the winery the fruit was put into a cool room to chill overnight before being processed through our small de-stemmer/crusher the following morning. We fermented the fruit in three 1.5 tonne fermenters over a week, gently hand plunging the ferments each day. The wine was then left on the skins for a further 13 days before being pressed to barrel.

The wine was matured in second use oak barrels for eight months before going to bottle in December 2016.

This is a seductive wine with generous aromas of bright blackberries and blueberries upfront, layered with hints of violet and alluring coffee coming through. Dense sour-cherry fruit paired with soft tannins and a merlot like pluminess gives a roundness to the palate which is perfectly balanced by swift acidity.

Mike Harms

ABV%	14.2
TA g/L	5.7
pH	3.51
Dry Scale	0.5
