

NEBBIOLO- LUKE LAMBERT

Victoria



APPELLATION: Yarra Valley

BLEND: Nebbiolo (100%)

WINEMAKER: Luke Lambert

VINEYARD:

Luke sources the fruit for this wine from two vineyards: the highland Jansz vineyard at St Andrews, with very rocky soils, and the granitic Denton vineyard, which lie at about 120 metres above sea level. The climate is continental.

VITICULTURE:

The vineyards are run organically, with sustainability as the number one criteria.

WINEMAKING:

Fermented using wild yeast and macerated on skins for 25 days before pressing and maturation in 30 year-old, large format oak barrels for two years. It was bottled without fining or filtration.



WEBSITE: <http://www.lukelambertwines.com.au/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Has fresh red cherries, plums and spice on the nose. The palate is fresh and focused with grippy tannins under the pure red cherry fruit, with subtle touches of herbs and citrus peel. Very pure and linear, this is a sensational interpretation of this grape, combining sternness with beauty.