

CHAIN  
OF  
PONDS



## **The Stopover** 2015 Barbera Adelaide Hills (Kuitpo)

### **VINEYARD**

Selectively handpicked from the Berry vineyard at Kuitpo in the southern Adelaide Hills, a North Facing Aspect with East-West row orientation and an elevation of 380m. Soil is a sandy loam over siltstone, Clone is 424 and the canopy is managed with strict vertical shoot positioning. The block produces vibrant wines with depth, intensity and structure.

### **WINERY**

Hand Harvested at optimal maturity the grapes were destemmed only into small open fermenters then cold soaked for 3 x days before being inoculated with RP15 yeast strain. During fermentation the must was plunged twice daily and allowed to ferment between 18-25 degrees while it spent a full 10 days on skins. It was pressed directly to 100% French oak with 30% new oak to complete primary ferment followed by Malolactic fermentation. Aged and matured on lees in oak for 12 months prior to bottling.

### **COLOUR**

Deep plum purple, magenta hue.

### **BOUQUET**

Intensely aromatic plum, blackcurrant and cherry cola with nuances of blueberries, underlying baking spice and hints of white pepper.

### **PALATE**

Purity of fruit, rich blackcurrant, blueberries, and satsuma plums are integrated with oak spice and hints of black pepper and cured meats. Good linear acidity backbone with subtle velvety tannins are met with generous fruit weight and persistence and fresh fruit on the finish.

### **CELLARING**

2-7 years.

### **MATCH**

Wood Fired Diavola Pizza

### **WINE ANALYSIS**

Winemaker: Greg Clack  
95% Barbera, 5% Shiraz  
Bottled: March 2016  
Alcohol: 14.2%

Acid: 6.6 g/L  
pH: 3.43  
Residual Sugar: 2.8g/L  
Sulphur: 86 mg/L