

CHAIN
OF
PONDS



Stopover
2017 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 the 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 25% new oak to complete primary ferment followed by Malolactic fermentation. Aged and matured on lees in oak for 9 months prior to bottling.

COLOUR

Deep plum purple, magenta hue.

BOUQUET

Intensely aromatic blueberry, raspberry, red currant and cherry cola with nuances of spearmint, underlying sage and anise spice and hints of white pepper.

PALATE

Purity of fruit, rich red currant, raspberry, and satsuma plums are integrated with oak spice and hints of anise, spearmint and cured bacon. 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
100% Barbera
Bottled: November 2017
Alcohol: 13.0%

Acid: 6.5 g/L
pH: 3.37
Residual Sugar: 2.5g/L
Sulphur: 72 mg/L

