

## Fionula Field Blend Red 2014 – Malakoff Valley

### Vineyard

Malakoff valley is found in the Victorian Pyrenees just north of the spectacular Halls Gap. Old gold mining soils of quartz and ironstone influence the wines.

This single site field blend is from a vineyard farmed by the John family. Grown at an elevated 350m the microclimate is a little cooler creating aromatically expressive wines with poised palates. The vineyard is planted to two noble grapes. Shiraz, an established variety in the region, and Piedmont's Nebbiolo.

### Winemaking and Tasting

Picked on the same day the Shiraz and Nebbiolo are fermented separately with the final blend composed prior to bottling.

Renowned for containing volumes of fine tannins, and being lighter in colour relative to its weight, Nebbiolo possesses a unique flavour profile and texture well suited to extended cellaring.

Stylistically the Nebbiolo is produced to emulate the traditionalists, once fully de-stemmed we allow wild primary and secondary ferments with an ultra-extended post ferment maceration on skins. For up to 90 days the skin stays in contact with the wine harmonising the tannins, allowing the aromatics to emerge. Pressed to large format French oak, the Nebbiolo is left mature before blending for 18 months.

Shiraz does not respond to deft touch like Nebbiolo rather it requires tough discipline. A wild fermentation takes place after destemming. The ferment is mixed regularly and judiciously, exposing it to oxygen to keep it from reducing. Pressed after 20 days, again to large format wood, it matures before blending.

Nebbiolo is a variety that needs time, the Shiraz softens the edges making it a more approachable proposition in its youth.

The Malakoff vineyard produces a lean Nebbiolo of abundant fine tannins, dried tea and orange rind with floral highlights. The Shiraz from the same site has lashing of plump blackberry, fruitcake and spice. The tannins are soft. The wines interweave.

70% Nebbiolo 30% Shiraz

