



KAY BROTHERS

125
1890-2015
YEARS OF WINE HERITAGE

TASTING NOTES



PRODUCT	2017 Basket Pressed Nero d' Avola
PRODUCER	Kay Brothers Amery
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	96% Nero d' Avola 3% Grenache 1% Shiraz
ALCOHOL	13.0 % by volume
RESIDUAL SUGAR	3.1 g/l
pH	3.40
TOTAL ACIDITY	7.6 g/l
CASE PRODUCTION	240 x 6-packs
WINEMAKING	

Vintage 2017 was set up by wonderful winter and spring rainfall, being the wettest season since 1992. This rain gave the soils and entire eco-system a much needed flush after the dry summers of 2015 and 2016.

Bud-burst was late but flowering conditions were mild and fruit set was quite good. Because of the mild summer temperatures vine canopies thrived with little stress compared to most years. The final ripening period was warm with cold nights, very favourable conditions for flavor development. Setting the scene for an outstanding high quality vintage.

A small crop of only 2 tonnes, of Nero d'Avola grapes were hand harvested on the 28th of March. Nestled between the creek and block 6, the soil consists of alluvial red/brown loamy clay above layers of gravel made up of ironstone and quartz pebbles.

The fruit was open fermented and hand plunged for 11 days on skins, prior to traditional Basket pressing. The wine then matured for 9 months in aged French oak hogsheads. Bottled in March 2018.

DESCRIPTION

Colour: Bright crimson.

Nose: Vibrant aromas of rose petals, sage and dark cherries.

Palate: Lively flavours of strawberry compote, rhubarb and sour cherry. Supported by crunchy acidity and chalky textured tannins.

A fresh, juicy and aromatic wine with delicate structure.