



KAY BROTHERS

125  
1890-2015  
YEARS OF WINE HERITAGE

## TASTING NOTES



<b>PRODUCT</b>	2018 Nero
<b>PRODUCER</b>	Kay Brothers Amery
<b>COUNTRY</b>	South Australia
<b>REGION</b>	McLaren Vale
<b>GRAPE VARIETY</b>	100% Nero d'Avola
<b>ALCOHOL</b>	13.0 % by volume
<b>RESIDUAL SUGAR</b>	2.8 g/l
<b>pH</b>	3.56
<b>TOTAL ACIDITY</b>	6.3 g/l
<b>CASE PRODUCTION</b>	258 dozen (516 -6pks)

### WINEMAKING

Vintage 2018 began with good winter and early spring rainfall preparing the vines for the summer ahead. In late spring the weather began to warm up and flowering conditions were mild and dry but later than most years.

Veraison was late to commence but came on quickly as the weather became quite warm in January. The final ripening period in February / early March continued to be dry however temperatures were mild and conditions were ideal for steady ripening and flavour development.

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.

3.93 tonnes, of Nero d'Avola grapes were hand harvested on the 27<sup>th</sup> of March 2018. The fruit was open fermented, and hand plunged for 8 days on skins, prior to traditional Basket pressing. The wine then matured for 9 months in aged French oak hogsheads. Bottled in February 2019.

### DESCRIPTION

Colour: Bright crimson.

Nose: Vibrant red fruit and cherry aromas burst out of the glass, followed by hints of thyme, pepper, chinese five-spice and an underlying earthiness.

Palate: Lively flavours of fresh strawberry, bright red fruits and some marzipan. Supported by crunchy acidity and chalky textured tannins. A fresh, juicy and aromatic wine with delicate structure.