

MCPHERSON WINES

Bella Luna

2018 Nero d'Avola

Our beautiful Nero d'Avola is best enjoyed on a moonlit terrace overlooking the Riviera with a group of stylish friends. Or just crack it open in your backyard with a couple of mates.

You will be singing like a soprano before you know it.



VINTAGE INFORMATION

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|---------------|-------------------|
| Region | Victoria |
| Varietal | 100% Nero d'Avola |
| Alcohol | 13.5% |
| Best Consumed | 2018-2023 |



JO'S WINEMAKING / VITICULTURE

Fruit for the Bella Luna Nero d'Avola was harvested from our vineyards in Victoria. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine were aged on French oak staves for 8 months, after which the final blending of select parcels took place. The resulting wine is ripe, savoury and beautifully herbaceous.

JO'S HARVEST NOTES

Another season by the joys and challenges that Mother Nature continually throws our way! 2018 is a very good year for quality, the season was warm and dry and we were kept on our toes as once we started picking everything ripened up pretty quickly. Intense flavours came in late this year and we held off picking to allow maximum flavour. The whites are all fruit forward, with lovely fresh acidity whilst the reds have excellent colour and flavour to match. This vintage is a beauty and subsequently we have made some cracking wines in 2018.

JO'S WINE DESCRIPTION

The nose is floral with a touch of spice, yet earthy with lots of character. The flavour profile covers the spectrum, from red-fruit juiciness and eastern spices, through to dried herb and savouriness. This wine delivers on fruit and style and is a great all-rounder.

JO'S FOOD RECOMMENDATIONS

The Nero d'Avola is a lighter style of red and matches beautifully with red meats, and is crying out to be enjoyed alongside an antipasto platter or some pasta. This wine is our favourite addition to any Summer BBQ – our time to laugh and sing with friends!

