



THREE HILLS

NEBBIOLO

Background:

The Nebbiolo variety originates from the Piedmont region of north-west Italy where it is responsible for some of the finest wines from that country. Historically and oenologically, Nebbiolo can be considered Italy's most significant grape variety. The reason is that Nebbiolo has one of the longest growing cycles of any northern Italian varietal. It is picked in full autumn, when the cold, often freezing mists enshroud the lower slopes of the soft Langhe hills around the village of Barolo in Piedmont. Hence its name from *nebbia*, meaning fog.

We love the tannins and the tar and roses aromatics. This is a very demanding grape. In most places it produces quite unpalatable wine. The predecessor to this wine, the 2001 has been proposed as Australia's best Nebbiolo by some who should know.

The amount of tannin that the Nebbiolo grape brings to the wine can be confronting to many people. The wine should be tasted with food to appreciate its flavour characteristics. Food stimulates the salivary glands. Saliva binds to tannin with the effect that the taste buds do not get to take up as much. The wine is therefore perceived to be softer. The same caution relates to all red wines but to this one most of all.



Current Release: 2006 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unusually cool vintage with harvest in early May	
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked	
GRAPE VARIETY	100% Nebbiolo	
MATURATION	2 year old French oak barriques	
WINE ANALYSIS	Alc/Vol:	13.4 %
	Acidity:	6.0 g/l
	pH:	3.70
	Residual Sugar:	< 0.5 g/l

Winemaker Mark Warren's comments

COLOUR	Medium red with a red hue.
NOSE	There are attractive aromas of dark fruit, bitter chocolate, raspberry, mocha and the traditional tar and roses
PALATE	Medium to full bodied with berry, bitter chocolate and boiled lolly flavours with a slight earthy, black olive note. But more interesting than the fruit flavours are the tannins, they are obvious, savoury, drying and persistent. This is Nebbiolo's point of differenceit's about the tannin!. Mediterranean food is a must !!!

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