

# THE DANGER MOUSE



## Nero d'Avola 2018

McLaren Vale, Nero d'Avola (100%)

### The Name

2018 saw a plague sweep vineyards, with grapes precariously hanging in danger of the mice, who used the black cover of night to consume the flesh of grapes. The word Nero translates to black in Italian, the language of the country where this grape variety originates.

### The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

### The Winemaking

Walking the vineyard rows and tasting grapes, fourth generation family member, Chester Osborn, determines the ideal picking time for each individual vineyard. Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature for nine months.

### The Characteristics

The first impression is one of dark purple fruits, plums mulberry, a twist of spice and an almost ferrous note. With air it becomes more red, beautifully ripe, displaying sweet raspberries. Medium bodied but with a lovely, creamy, almost silky texture. Juicy, luscious, ripe raspberry palette. Strawberries and cream. Milk chocolate. Subtle vanilla oak and well integrated. This wine screams generosity but in a medium-bodied package. Great length.



Harvest dates	11 Apr	Alcohol	14.5%
Residual sugar	1.1 g/L	Titratable acid	7.4
pH	3.41	Oak maturation	9 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton