



d'Arenberg



THE DANGER MOUSE



Nero d'Avola 2021

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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening 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

Juicy, dense, and absolutely delicious. A creamy, silky texture. Layers upon layers of wonderful flavours, including ripe raspberry, plum, mulberries and dark fruits. Deep and juicy, some soft dusty tannins. Full bodied, mouth-coating and generous. Beautiful wine that can be enjoyed in its youth.



Harvest dates	19 Mar - 11 Apr	Alcohol	15.0%
Residual sugar	0.7 g/l	Titrateable acid	6.4
pH	3.47	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton