

QUATTRO VINI 2010

Production: 200 Cases

Bottled: Winter 2011

Released: Summer 2011

Oak: Two to Three year old French and American Hogsheads

Region: McLaren Vale

Vineyard: Blewitt Springs – Nebbiolo 35%, Sangiovese 25%
Willunga - Cabernet 30%
Sellicks Hill - Shiraz 10%

Colour: Bold garnet

Aroma: Rich and vibrant, initial fruit hit of blueberry and plum, with hints of vanilla, candy floss, sweet spice and rhubarb crumble. The lifted floral notes of violet and rose evoke images of Turkish delight.

Palate: Medium bodied, with the lively, bright, bold summer fruits bursting through, giving way to a long savoury, spice driven finish, accentuated by the firm acid and velvety tannins, a good balance of drinkability and structure. Fruit and spice and all things nice!!

Drink: Now or pop in the cellar and enjoy over the next 3-8 years

Food: A great drop that can be enjoyed without food, however perfectly at home with charcuterie, arancini or some Willunga Almond Dukka, Fleurieu Olive Oil and crusty bread.

Awards

Bronze, 2011 Australian Small Wine Makers Show

