

Spinifex

Barossa Valley



2017 Spinifex Aglianico

Adelaide Hills

This 2017 Aglianico is drawn from vines rooted in the quartz shot clay and granite of Caj Amadio's vineyard near Kersbrook in the northern Adelaide Hills, (300 metres above sea level). Aglianico is a late ripening variety - more so at this kind of altitude - and these are Spinifex's last vines to be harvested. Aglianico has shown a great affinity for this site with the fruit ripening very late, typically just before the break in the season, with deep flavours, fresh tannins and high natural acids.

Fully destemmed and naturally fermented, the juice spends around two weeks on its skins and is matured in large and small format wood (and a portion of stainless steel). To capture the variety's perfume and bright fruit, it's bottled at ten months without filtration. With the exception of a little sulphur dioxide it was made without any trimmings. Bottled under screwcap.

DOMAINE JARDIN PTY LTD

PO Box 511, Nuriootpa SA 5355

Tel: (08) 8564 2059 | Fax: (08) 8564 2079 | Email: info@spinifexwines.com.au | www.spinifexwines.com.au