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"..This is serious heavy duty nebbiolo that will have great appeal to lovers of Italian wine and food.." James Halliday







Cato Hilltops Nebbiolo 2015

Varieties:	Nebbiolo
Region:	Hilltops NSW
Viticulture:	Among Australia's first Nebbiolo MAT series clones (propagated from outstanding Barolo sites in North East Italy by Chalmers Nurseries) were planted in 2008. The clones were planted as a field blend in our rocky, sandy free draining soil which has a similar soil profile to Langhe in Italy's north. We endured a frustrating seven year start to producing Nebbiolo; we sacrificed multiple vintages in pursuit of better quality fruit. Persistence, relentless investment of time & energy, along with a near perfect growing season in 2015 ultimately yielded fruit we were proud to finally release under our Cato label!
Winemaking:	A gentle pressing with free run juice added to partial whole bunches. Innoculated with yeast strain Lalvin BRL 97 (a Barolo strain chosen for it's ability to enhance color stability, sensory attributes and maintain structure - ideal for potentially long lived wines). Post fermentation the fruit was matured in 2-5 year old French barrels for 12 months.
Awards & Reviews:	94 points – James Halliday GOLD – Canberra and Region Wine Show GOLD – Wine Showcase Magazine
TASTING NOTES	
Colour:	Bright dark purple
Nose:	An enticing and complex bouquet of cherries, violets, roses and licorice.
Palate:	The palate has dark, chewy, long-lasting flavours; blackberry, cherries, tobacco and creamy strawberry notes. Mid weight with well placed, finely ground, chalky tannins. Good acid with a fine long finish.
Alcohol:	14%
Comments:	Italy's answer to Pinot Noir for viticulturists; the Holy Grail. Nebbiolo is notoriously difficult to grow, requiring meticulous attention to detail to ensure that flavour doesn't lose its enduring battle with tannin and acidity. Like Pinot, if done poorly, it can be mediocre at best. However, the marriage of site, clone, season and precision viticulture can deliver results that are truly astonishing and worth all the heartache.