

Dhiaga

Tasting Note

2018 Nebbiolo Dhiaga

Winner of a Bronze Medal at the 2019 Australian Alternative Wine Varieties Show



Grape Variety: Nebbiolo

Region: Pyrenees, Victoria

Alcohol: 14%

Colour: Bright crimson with blood orange hints.

Bouquet: Layered and intriguing - bergamot, rose petals, freshly turned earth and sour cherries. Opens with time.

Palate: Intense but rounded savoury red fruits, with vibrant acidity and lingering tannins. A wine that drives from go to whoa, without bumps-seamless some would say.

Although made in an accessible style that is great to drink now, this wine will continue to evolve and evoke more mystery and magic for the next 10-15 years. Try it with fresh pappardelle topped with freshly shaved truffle, black is good, but white is better if you can get it!