



## Wine Profile

### Winemaker Comments

Brokenwood winemakers and crew don't need too much encouragement to taste a range of world wine styles and one of our favourite countries is Italy. Add to this a progression of young winemakers from Italy over the years espousing the qualities of Sangiovese and Nebbiolo; it is not surprising to see these varieties under the Brokenwood label. A milder and later than average growing season was the dominant factor in Beechworth for vintage 2022. Above average rainfall throughout 2021 made for a challenging growing season with disease pressure a constant. January was wet, with 140mm falling for the month. Thankfully the rain cleared for February, allowing the vineyard to dry off. These conditions resulted in wonderful fruit and tannin ripeness.

### Food Pairing

Pasta, of course, or a classic Australian BBQ.

### Production

Processing started with 3-4 day cold soaking and then a cooler 6 day ferment to retain fruit purity. The oak regime with this wine matured in older French oak puncheons for six months.

### Drink

Drinking well now but will improve with further bottle age.