



COSA NOSTRA

2019 COSA NOSTRA 'IL CAPO'

Cosa Nostra: *n.* [Italian, literally: our thing]

Grapes

GI: Heathcote

90% Nero d'Avola + 10% Negroamaro

Winemaking

This wine is made using 90% Nero d'Avola from a single vineyard in Heathcote and 10% Negroamaro from a separate vineyard in Merrebin.

Fruit was sorted into open pot fermenters, with one pot undergoing a natural fermentation and one inoculated with yeast best suited to Mediterranean varieties. Wine was pressed to one and two year old barrels and underwent natural malolactic fermentation. The wine was matured on full solids for 18 months. No fining agents used and only single filtration to bottle.

Alcohol

13.4%

Cellaring

3-5 years

Fermentation

Warm open pot fermentation

Tasting Notes

Red berries. Plum. Spice.

Total Production

300 dozen

Additional Notes

Suitable for vegans

Release date

1 June 2021

