

VIEW HILL NEBBIOLO

2025

VINEYARD

Clones: Mat 3, Mat 9, 111, 230 & K6

Block: 2A – Denton View Hill Vineyard

Sitting on the north-western slope of View Hill, where long, warm days do the heavy lifting for Nebbiolo. Our original planting – of six clones in total – starts mid-slope and stretches down to the dam, soaking up the sun and building flavour, tannin and line.

VINIFICATION

Hand picked across 16–17 April and fully destemmed to emphasise clarity and structure. Fermented spontaneously in stainless steel with twice-daily pump overs, spending 14 days on skins to build phenolic detail without over-extraction.

Pressed gently and matured as a split élevage: 50% in stainless steel and 50% in seasoned oak puncheons. Full malolactic fermentation. No fining or filtration. Minimal sulphur as required prior to bottling on 9 February 2026.

VINTAGE

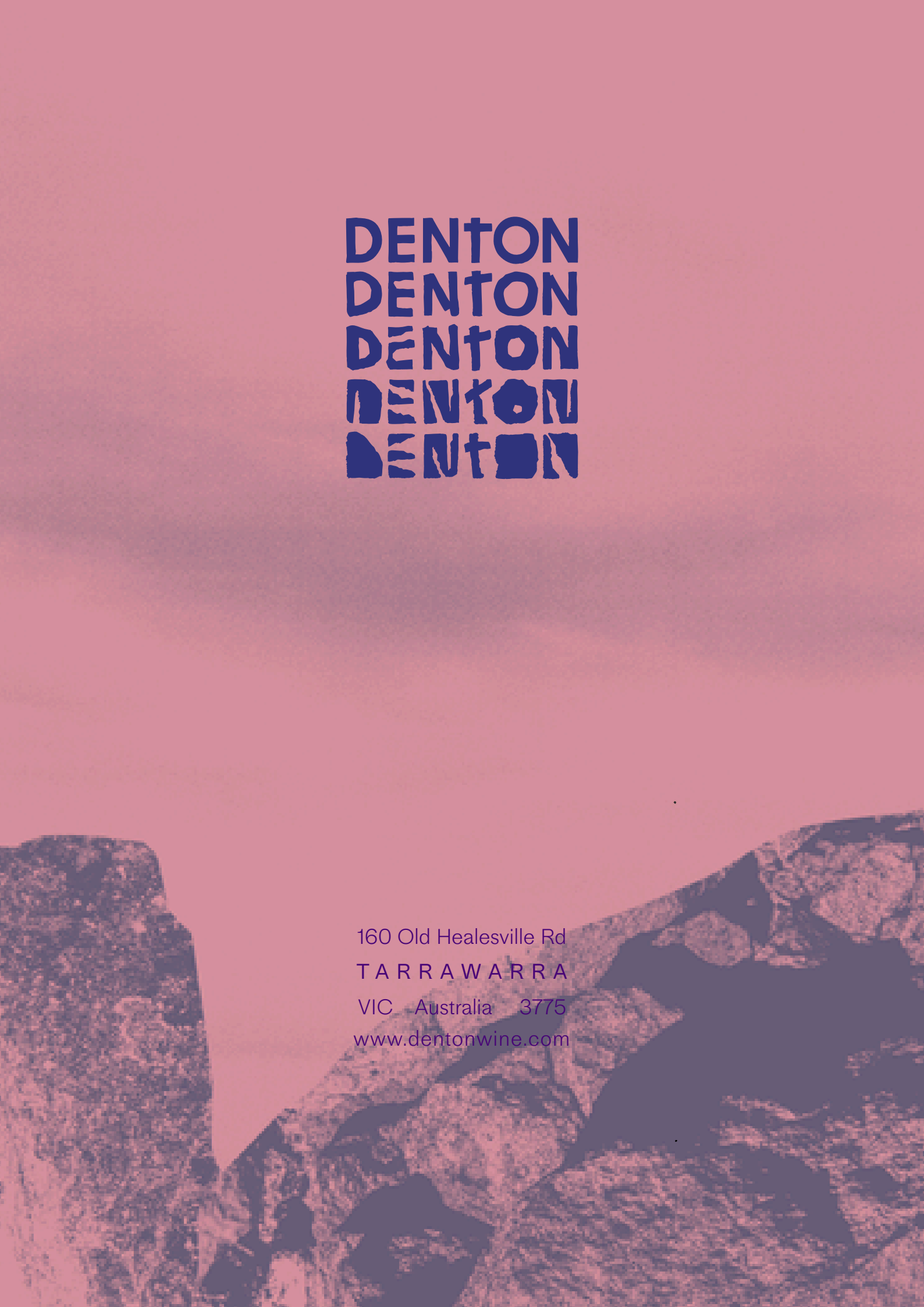
A balanced season with good fruit set and a healthy canopy. Dry, warm conditions through the back end meant even ripening and minimal disease pressure. Fruit came in across a short, decisive window, with tannins ripening evenly and aromatics holding their lift.

TASTING NOTE

Cherry, blood orange and rose petal, with a tea leaf and terracotta edge. Medium-bodied with that classic Nebbiolo feel – fine, grippy tannins and plenty of freshness. Savoury, lifted and just a little chewy. More than ready to drink.



Alc : 13.5% pH: 3.35 Closure : Stelvin Pack : 12 bottles



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