

ESTATE NEBBIOLO 2023

VINEYARD

Clones: Mat 3, Mat 9, Mat 10, K6, 111, 230

Block: 2A. Our original Nebbiolo planting sits mid-slope on the north-western face of View Hill, maximising sun exposure for Nebbiolo's long, slow ripening.

Soil Profile : Granite-derived Yellingbo Porphyry sits alongside Humevale Siltstone - a slightly unruly mix. Upper slopes are cut with coarse, fast-draining granodiorite, with denser, moisture-holding siltstone through the mid-slopes.

VINIFICATION

Hand picked and 100% de-stemmed, the fruit was fermented with indigenous yeast in 1000-litre open fermenters. Thirteen days on skins, with twice-daily hand plunging or pump overs, built structure and extracted gently before a slow, one-hour press.

The six clones were vinified and aged separately for the first 12 months in French oak puncheons, 17% new. After blending, the wine returned to old oak for a further six months. Bottled 29 November 2024 without fining or filtration.

VINTAGE

A cool, drawn-out season gave Nebbiolo plenty of time to build perfume, flavour and structure before hand picking in late April.

TASTING NOTE

Ripe red cherry and sun-warmed strawberry with hints of star anise and cedarwood. Fresh pomegranate and cherry drive the palate, with firm but glossy tannins drawn along Denton's signature long mineral line.





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