

Brash
Higgins



2019 NDV 'Amphora Project'



Variety:	Nero d'Avola
Region:	McLaren Vale
Vineyard(s):	Omensetter Vineyard
Soil(s):	Red clay over limestone
Viticulture:	Biodynamic Certified / Organic Certified
Fermentation:	Open Amphora / Wild / Co-ferment
Days on Skins:	180
Filtration:	Clay membrane
Elevage:	Six months in locally made amphora

“Dark ruby in color, with hints of black cherry, Indian spices and stem ginger. Orange peel is also present which is usual in this wine. Reminiscent of a Negroni cocktail, potable bitters and all. A pomegranate, bright dark raspberry and morello cherry mid-palate balanced by a refreshing sweet and sour red cherry acidity. The wine finishes with fine grained, chain link tannins as well as some savouriness. Decanting is always recommended for amphora wines” – Brad Hickey

THE WINE

The first to graft Nero d'Avola in McLaren Vale to our organic estate Omensetter Vineyard in 2009, this ninth vintage of the draught tolerant Sicilian varietal was picked a little earlier than normal to get ahead of the heat wave. The transparency of the Nero d'Avola grape was preserved by using gentle, ancient techniques and naturally occurring wild yeasts. The grapes were destemmed then fermented and aged on skins for six months in locally made 200L bees-wax lined clay amphoras.

THE WINEMAKER

Brad Hickey (Brash Higgins) is a native of Chicago and a transplant of New York City, where he was an old-school Somm on the floor(s) of some of NYC's most iconic restaurants. After a couple trips to Australia, he picked up and moved down under to live and make wine with his partner, Nicole Thorpe. Together they own Omensetter Vineyard (Certified Organic) where they grow fruit for the Brash Higgins label. Brad also purchases some fruit from local, well-respected Growers who adhere to conscious farming. Brad's style is playful yet precise. All of his wines are made with a light hand, and they exude a perfumed and lifted aroma profile.



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