



## **TECHNICAL NOTES – 2021 HELL SERIES NERO D'AVOLA**

Small batch. Single vineyard. Handmade.

**Varietal Composition:** 100% Nero d'Avola

**Region:** Riverland

**Vineyard:** Basshams Organic and Biodynamic Barmera Vineyard

**Yeast:** Wild

**Bottling Date:** January 2022

**Release Date:** March 2022

**Barrel or Stainless:** Seasoned French hogsheads

**Harvest:** March 2021

**Soil:** Red sandy loam over limestone

**Alcohol:** 13%

**Malolactic Fermentation:** Yes

**Winemakers Comments:** 2021 was the kindest vintage we have experienced in 9 years of Delinquente – a La Nina cycle bringing good spring rainfall, mild summer temperatures and cool, crisp nights. The Bassham Family Organic and Biodynamic vineyard, bursting with natural vitality and life, took full advantage of Mother Nature's gift and produced beautiful quality fruit – sweet, layered, and with piercing acidity – and plenty of it too!

The Hell Series wines represent our experimentation with winemaking techniques, and allow the fruit to express different, unique and compelling characteristics.

Nero d'Avola is, in our minds, the ultimate Australian grape variety. Hardy and drought resistant, it produces good size crops that are absolutely packed with flavour and natural acidity. It thrives in the hot, dry climate of the Riverland, and when farmed organically and biodynamically, it produces the best fruit in the region by far. We've always wanted to make a serious red wine with Nero d'Avola – finally the stars have aligned to make it happen from 2021 vintage.

Fermented on skins for 14 days, hand plunged twice daily and pumped over twice during fermentation, the wine is pressed off to old French hogsheads for elevage for 10 months. This wine represents everything we love about Nero d'Avola, and the perfect balance the variety seems to create in the wines it makes. Its got dense red fruit but its light on its feet. It is smooth and lush but with a razor sharp acidity that make it moreish and drinkable. There is earthiness and tannin but not in an overpowering way, the gentle oak aging allowing all these elements to come together in harmony. I love this wine, I hope you do to.

