

# 2018 VIGNA CANTINA TREBBIANO

Our house choice of all things white meats

Native family white grape of Molise Abruzzi dry grown here in the Barossa Valley from a single vineyard dating back to 1905.

<b>Region</b>	Barossa Valley
<b>Sub-Region</b>	Koonunga Dunes
<b>Altitude</b>	280 metres
<b>Vineyard Practices</b>	Family traditional responsible farming methods with a diet of composts, native grasses & flora as ground cover with natural sprays for diseases.
<b>Soil</b>	Clay loam over iron stone shale
<b>Trellis System</b>	Single wire
<b>Varietal</b>	Trebbiano
<b>Age of Vines</b>	116 years
<b>Alc/vol</b>	12.5%
<b>Closure</b>	Stelvin
<b>Yield per Vine</b>	2 kg / 1.8 ton per acre
<b>Oak Treatment</b>	Seasoned Francois Feres 300lt French oak barrels
<b>Total Production</b>	2,400 bottles
<b>Vintage</b>	Good winter & spring rainfalls, allowed healthy canopies to cope with the summer ahead. January and February were warm & dry leading into mid March harvest making The old vine Trebbiano showcased small loose bunches of yellow nectar to produce another lovely textural table wine of character.
<b>Wine Making</b>	Hand picked, crushed into small 500kg fermenters for 14 days skin then basket pressed to seasoned French oak for for 16 months to build texture, weight and complexity. A lovely delicate and yet very complex dry styling with lifted stone fruits, citrus florals and grapefruit. Flavours of zesty lemon, nuts, grapefruit and stone fruits that persists to a savoury delightful finish most suited to shell fish and white meats.

