



LETHBRIDGE

The story of the wine...

2015 Negroamaro

The Story: Pronunciation - Nay-grow-ah-MAH-row, stress on the MAH.

Origin:- Literally meaning "black bitter", however the etymology is believed to derive from the presence of the Ancient Greeks in Puglia and the more likely origin is the concatenation of two words meaning black, Negro (Latin) and Maru (Greek) thus the blackest of the black.

The Grape:- A somewhat lesser known grape variety from the Apulia region of Italy and rarely made into a single varietal.

The Wine:- Whatever its origins, Negroamaro is a very dark wine. Fruit flavours are typically plum, cherry, black chocolate, blackberry and good examples exhibit hints of earth. This is a big wine, and should be paired with food that can hold its own, my personal favourite Chinese chopped duck on the bone.

Winemaking Description: The handpicked fruit was fully destemmed before being cold soaked for 5 days. Wild fermentation took place over 9 days with gentle plunging each day. The wine had post-ferment maceration for 5 days before being pressed to old French puncheons

Tasting Notes: Complex aromas including plums, spice and dark cherries lead to a palate of dark chocolate and licorice with soft tannins and good acid length.



Vintage:	2015
Other vintages:	2014
Grape variety:	Negroamaro
Vineyards:	Chalmers, Heathcote
Bottled:	January 2016
Alcohol:	13.5%
Cellar potential:	3+ Years
Cellar door prices:	\$45