

Nockie's Palette GSM 2018

BAROSSA VALLEY

WINEMAKING NOTES

Fermentation occurred in small stainless steel fermenters, with approximately 7 days on skins. 100% barrel matured for 15 months in 25% new fine grain French oak hogsheads (300 litre) and the balance in older seasoned hogsheads.

COLOUR

Dark and vibrant purple to garnet.

NOSE

On the nose, the fruit aromas of violet, dark plum and red berries are beautifully balanced with spicy aromas such as black pepper, vanilla and cinnamon creating a very complex aromatic.

PALATE

Generous layers of raspberry and plum complexed by a hint of Mataro savouriness, lovely medium weight texture finishing long and pure with flowing velvety tannins.

FOOD PAIRING

Slow cooked venison with mushroom sauce, cured meat or hard cheeses.

AWARDS

2023 New Zealand International Wine Show - Gold Medal

WINEMAKER John Duval

GRAPE VARIETY Grenache (50%), Shiraz (38%) and Mataro (12%)

REGION Barossa Valley, Australia

VEGAN FRIENDLY

ALCOHOL 14.5%

PH 3.51

TOTAL ACIDITY 6.0g/l

RESIDUAL SUGAR <3g/l

BOTTLE SIZE 750ml



Indra Dodi 'Dinner Series No. 14' 2018

LABEL PAINTING

Indra visited New Zealand in 2018 as part of the Nock Art Foundation residency program and on returning to his home in Yogyakarta, Indonesia he painted this domestic scene of family members enjoying a meal with wine. The rich red colours of the painting echo the rich layered flavours of a Rhône-style wine produced by legendary winemaker John Duval, who sourced the fruit from some of the oldest Grenache, Shiraz and Mataro vines in the Barossa Valley.

FRUIT SOURCING

Barossa Valley, Australia. Grenache was sourced from 55-year-old bush vines in the Ebenezer district. Shiraz comes from old vines in the Ebenezer district and centenarian vines in the Tanunda area. Mataro was produced out of centenarian vines in the Light Pass district.

