



2024 NEGROAMARO

Negroamaro is native to the warm climate of Puglia in Southern Italy, where it is known for producing highly aromatic, deep coloured wine. In McLaren Vale, Negroamaro is a late-ripening variety showcasing classic varietal perfume with a bright line of acid.

Tasting notes

A bright crimson beauty in the glass and even more impressive on the nose. It has a 'pinot-esque' quality; spiced cherry, fresh raspberries, white pepper and aromatic herbs. The medium bodied palate has lively, fresh acidity, with blood orange, wild strawberry and amaro flavours, and features incredible depth for a lighter weight wine. Negroamaro is full of rustic character and savoury complexity, with fine, long, chalky tannins.

Serving suggestion

A late afternoon grazing platter, generously laden with duck rillettes, crisp baguette slices, citrus marmalade and blanched green beans with a drizzle of truffle oil.

Winemaker says

Negroamaro is a very distinctive variety in the winery with its spiced and 'Campari'-like aromatics, a favourite aperitif in our household. Due to its low tannin and delicate aromatics profile we age this wine for only 10 months in old oak. We recommend serving chilled in the summer months.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 100% Negroamaro
Alcohol: 13.7%
Total acidity: 6.19 g/L
pH: 3.46
GF: 0.5 g/L

2024 vintage

Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and we had a prolonged dry and warm weather pattern including a mini-heatwave in March. Nero, Negroamaro and Mataro all performed well with nice even crops and great fragrance and purity.

