

WINEMAKER'S RESERVE 2021 BARBERA

RIVERINA



The vineyard site is Foleys corner, planted by Joe and Frank Sergi - they have been supplying fruit to us since 2005, and they remain our largest grower today. The Riverina is a pioneering wine area established in the late 1800s but began thriving in the post World War 2 era when many Italians migrated and started setting up small vineyards. Back then, many traditional varieties such as Merlot, Chardonnay and Shiraz were planted. Barbera, a variety still emerging in Australia, was planted in 2000 and is the largest planting of this variety in the Riverina. Soil is Sandy Clay Loam and the landscape for the Barbera block is quite flat. Vinified in a ganamede fermenter with a small addition of untoasted oak to exemplify gentle extraction and highlight the variety's vibrant fruit characters. Pressed via bag press and left to ferment to dry in stainless steel tank.

Tasting note

Light cherry red in appearance, with aromas of fragrant cherry, subtle spice, and red florals. A modest body showcasing cherry wood, blue plum and blood orange peel which slips into a soft and crispy finish with subtle lingering spice.

Region

Riverina (SEA)

Wine Analysis Alcohol: 12.50% PH: 3.45 TA: 7.20g/L RS: 3.7 g/L

Style D

Dry, medium bodied.

Food Match

BERTON VINEYARD

WINEMAKER'S RESERVE
BARBERA

Pair with classic ragu pasta or grilled chicken satay skewers.

Cellaring

Made to drink now but can withstand 5 years cellaring.

Vegan Friendly

Bill Gumbleton, Winemaker





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Packaging Detail

Range: Winemaker's Reserve

Product: Barbera

Approx. Case Weight: 19kg

Bottle Barcode No: 9335966004754

Carton Barcode No: 19335966005751

Bottle: Premium Burgundy (AG-086)

Bottle Weight (grams): 415

Package Weight (grams): 1070

Bottle Dimensions (hxd): 284mm x 79.8mm

Carton Size: 12 Pack

Carton Dimensions: 241mm x 332mm x 298mm

Slipsheet Configuration: 39 (export)

Carton