

# Valle del Re

## 2022 KING VALLEY Pinot Nero

The King Valley is known for its stunning natural beauty, rolling hills and fertile soils. Perfect conditions for growing grapes. Valle del Re is a celebration of the King Valley's Italian varieties and a tribute to the passion of the growers and winemakers that call this wine region home. The name itself means "Valley of the King" in Italian. The Valle del Re range is dedicated to the careful selection of Italian grape varieties from some of the best vineyards in the King Valley.



### THE REGION

The King Valley is one of a cluster of wine regions in North East Victoria, nestled among the foothills of the Australian Alps. A local wine industry has been around since the late 19th Century and today serves as something of an enclave for Italian grape varieties. King Valley's topography and climate is characterized by varying altitudes and temperatures across its length. On the valley floor with an altitude of approx. 150 metres the temperatures are warm to hot, with the continental climate making the summers sometimes intense. The altitude progressively increases the more one moves south, reaching as high as 800 metres on the Whitlands plateau. A noticeable diurnal temperature variation ensures that this ripening process is slow and steady, letting the grapes retain their acidity as they develop varietal complexity. As with the climate, viticulture practices are varied and are chosen with the vineyard site, soils, variety and wine styles at the forefront of mind. The King Valley wine region is characterised by widespread plantings of Prosecco, Sangiovese and Pinot Grigio - all of which pay respect to the region's Italian heritage along with smaller plantings of Pinot Nero, Barbera and other varieties.

### THE VINTAGE

The vineyards cycled through the growing season with their own individual rhythm, responding to the challenges of a wet, cool spring, and a long, dry summer to emerge with clean, naturally balanced fruit. The outcome is low yielding, high quality vintage with strong aging potential.

### THE WINEMAKING

The fruit for the 2022 Pinot Nero was picked in March at 12.8° baumé. The grapes were picked in the cool early morning, before being crushed to tank via the chiller keeping many whole berries and a small portion of whole bunch. After a 48 hour cold soak, the must slowly warmed up before being inoculated for fermentation. Hand plunging and regular pump overs continued for about 12 days with ferment temperatures reaching a peak of 26°C. The wine underwent MLF and maturation in French oak to build structure, complexity and elegance.

### THE WINE

The nose shows lifted black cherry and red berry aromas. These aromas are reflected on the palate with cherry and strawberry flavours balanced by earthy and spicy notes. French oak complements these distinctive fruit flavours and trademark Pinot Nero tannins. The resulting wine is intensely varietal, complex and persistent, reflective of the benchmark examples from Trentino Alto Adige and Tuscany. Enjoy this wine with roasted aubergines dressed with anchovy and oregano oil, served on toasted sourdough. ALC/VOL: 13.1% pH: 3.47 TA: 6.06 g/L VEGAN FRIENDLY

### THE PACKAGING

Our packaging strongly reflects the Italian name and heritage of the King Valley. Vintage Venetian tiles feature the striking blue from the House of Savoy and strongly associated with Italian national sporting teams. The gold frame sits proudly on the tiles, highlighting our name, vintage, region and variety. A classic Venetian crown adorns the top of our bottle.

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