

# 2023 Fervor – Nuvo Movo Grenache

## Vineyards:

Vino Italia Vineyard – Swan Valley

## Picking Data:

Picked: 11<sup>th</sup> March 2023

Be: 14.1, pH 3.68, TA 5.49g/L

## Wine Data:

Alcohol 14.3%, pH 3.49, TA 6.01, RS 2.6g/L

## Winemaking Info:

Hand-picked fruit was chilled overnight and then placed into CO<sub>2</sub> saturated closed fermentation vats. Grapes were allowed to warm naturally and fermentation was kicked off by using Riesling lees to start the intra-cellular process, fermenters were sealed and allowed to undergo full carbonic maceration fermentation for 5 weeks. Grapes were pressed at approx. 2 Be and completed fermentation in tanks. Minimal fining prior to bottling.

## Tasting Notes:

I have been trying to source fruit from this vineyard for over 10 years and when the opportunity arose to secure some, I immediately wanted to make this style of wine. Made in a true Beaujolais style with 100% Whole Bunch fermentation (carbonic maceration) provides a lifted sweet berry perfume. The lack of manual maceration means that the entire flavour profile comes from the pure berry fruit characters of the Grenache. This variety is ideally suited to this style with its vibrant “juicy” fruit aromas and sweet mid-palate weight. The almost non-existence of tannin means that you can comfortably chill this wine for a refreshing, but serious drink.

## Story behind the name:

The name Nuvo Movo is simply a play on the classical Beaujolais Nouveau (Nuvo) and the groovy moves this wine tries to make (Movo). The 50yr old hand-picked Swan Valley Grenache is a very unique resource, completely different to standard trellised fruit with amazing depth of flavour.