



GROWING SINCE 1929

NIKOLA ESTATE



GALLERY MINIMALIST

COLOUR

Vibrant magenta, purple edges

NOSE

A symphony of aromas unfolds, led by an enchanting bouquet of freshly harvested blueberries and succulent blackberries. Delicate nuances of wild violets interweave with whispers of decadent dark chocolate, creating an irresistible allure.

PALATE

The palate is a harmonious balance of fruit-forward delight and velvety texture. Plush blue fruits, such as ripe blueberries and plums, dominate the forefront, generously coating the mouth with their luscious essence. Fine, supple tannins provide structure without overpowering, creating a smooth and seamless experience.

WINEMAKING

Destemmed, whole berry open top ferment and then softly pressed in to 20% new and 80% seasoned oak. It then spent 8 months in oak.

VINTAGE CONDITIONS

Warmer conditions compared to previous vintages saw harvest commence early in January. This resulted in optimum fruit ripeness of excellent quality from well managed blocks.

FOOD PAIRING

Montepulciano is best enjoyed with hearty, savory dishes, such as beef brisket, ragu, pasta. Also pairing well with smoked or barbecued meats.

QUICK NOTES

VINTAGE

2023

WINEMAKERS

Damian Hutton
Marcello Fabretti

GROWING REGION

100% Swan Valley

GRAPE VARIETY

100% Montepulciano

ALC % VOL

14.5 %

TITRATABLE ACIDITY

6.0

PH

3.68

OAK

10% French Oak
90% Seasoned French Oak

CELLARING POTENTIAL

8-10 years