

bella luna

Nero d'Avola | 2018
VICTORIA



Our beautiful Nero d'Avola is best enjoyed on a moonlit terrace overlooking the Riviera with a group of stylish friends. Or just crack it open in your backyard with a couple of mates. You will be singing like a soprano before you know it.



TASTING NOTES

Colour

Cherry with a hint of purple.

Nose

Floral with a touch of spice, yet earthy with lots of character.

Palate

Red-fruit juiciness and eastern spices, through to dried herbs and savouriness.

Best consumed

Now - 2024

Food Recommendations

The Nero d'Avola is a lighter style of red and matches beautifully with red meats, and is crying out to be enjoyed alongside an antipasto platter or some pasta. This wine is our favourite addition to any Summer BBQ – our time to laugh and sing with friends!

WINEMAKING

Winemaking note

Fruit for the Bella Luna Nero d'Avola was harvested from our vineyards in Victoria. The must was fermented in static red fermenters and pumped over every eight hours for the ferment's duration. Once the ferment was dry, the resulting wine was pressed off the skins and allowed to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine were aged on French oak staves for 8 months, after which the final blending of select parcels took place. The resulting wine is ripe, savoury and beautifully herbaceous.

Varietal composition 100% Nero d'Avola

Alcohol 13.5%

Residual Sugar 0.26 g/L

Winemaker Jo Nash



SILVER MEDAL KPMG Sydney Royal Wine Show 2019

★★★★★ WINESTATE Magazine Emerging Varietals Awards 2019

★★★★★ WINESTATE Magazine Best of Best Value Buys 2019

★★★★★ WINESTATE Magazine Best of Varietal 2019

89 Points James Halliday Wine Companion 2021

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