

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
NUGZIN	Nugan Estate	Australia	New South Wales
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Zinfandel	14.5%	American Oak Hogsheads	Screwcap



Background

The Nugan Group began in 1940 when Alfredo Nugan emigrated from Spain to start a fruit and vegetable packing company. In 1970 they branched out into juice production and became one of Australia's largest exporters. In 1993 the group diversified by planting vineyards and selling fruit under contract; winemaking was a natural progression. This was spearheaded by the third generation, Matthew and Tiffany Nugan, who now head the organisation. Today, Nugan Estate owns 590 hectares of vineyards across Riverina, King Valley and McLaren Vale. Parcels for this single vineyard are grown in the Langhorne Creek area.

Winemaking

Grapes are crushed and chilled for cold soaking and maceration. Parcels are pre-inoculated with a pure yeast culture and pumped over 4 times daily to extract maximum colour and flavour. Wine is then transferred to oak hogsheads for fermentation and maturation for 18 months.

Sustainability

The estate filters their own water for use in the winery, waste water is then recycled and used in the garden. The entire winery has been built with carefully selected materials to create a naturally temperature controlled space, reducing temperature fluctuations and energy use. The wines in our range have been certified vegan.

Tasting & Pairing

Deep, inky red appearance, fragrant aromas of cherry, redcurrant and bramble. Big, bold palate of candied fruit, plum, spice and pepper. Fine tannins and good acidity.

The bold profile pairs well with elevated dishes like duckfat, triple cooked chips and steak.

Extra Information

Vegetarian, vegan