

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
NUGDUR	Nugan Estate	Australia	New South Wales
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Durif	14.5%	American and French Oak, 12 months	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. Premium quality grapes are also sourced from the renowned Coonawarra region.

Winemaking

Fruit is destemmed and crushed with fermentation taking place in an enclosed tank to maximise extraction and minimise oxidation. The vinimatic machine is rotated every 6 hours with temperature set to 26 degrees celsius. Before bottling, wine is aged in 1-2 year old oak barrels for 12 months before stabilising at -3 degrees celsius.

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

Dense, inky appearance, with a vibrant hue. Pronounced on the nose with ripe blackberry, plum and cherry notes and a hint of spice. On the palate, rich flavours of cooked plums, chocolate and vanilla come through with slight aniseed coming through. Long finish.

Pairs well with Indian spices and bold flavours.

Extra Information

Vegetaria, vegan