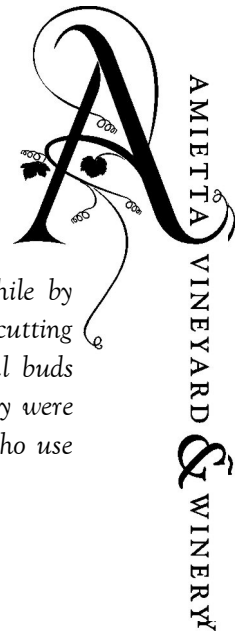


Info from Amietta: Carmenère



Carmenère in Australia

(Quote from Wikipedia) *“In the late 1990s three Carmenère cuttings were imported from Chile by renowned viticultural expert Dr Richard Smart. After the required two years in quarantine, only one cutting survived the heat treatment to eliminate viruses and was micro-propagated (segments of individual buds grown on nutrient gel) and field grown by Narromine Vine Nursery. The first vines from the nursery were planted in 2002 by Amietta Vineyard and Winery in the Moorabool Valley (Geelong, Victoria) who use Carmenère in their Angels' Share blend.”*

Carmenère is now also grown by Olsens (Watervale), Red Earth Estate (Dubbo) and Brown Brothers (Milawa).

Carmenère at Amietta

Amietta is on the edge of the Moorabool Valley on the (warm) north side of Geelong. Within a 5 kilometre strip, the neighbouring vineyards along the valley are *Bannockburn Vineyards*, by *Farr*, *Clyde Park* and *Amietta*. At Amietta, our vineyard soils are a black version of the red Coonawarra soils: we have a thin layer of black clay over the top of limestone, in the Coonawarra they have a thin layer of red clay over limestone.

Although we are in a cool-climate region, our valley-side “Terrace Block” where the reds are grown, is a warm, sun-trapping site protected from the prevailing cool southwesterly winds. We receive 1450 degree-days of sunshine – about the same as Bordeaux and Margaret River.

Viticulture: Carmenère is a vigorous variety. We have it wide planted (2 metre vine spacing) to avoid excessive fruit shading. The vines are cane pruned, canopies are VSP (vertical shoot positioned) and the fruit is hand picked. The variety is very late ripening. On our site it ripens 3 weeks after Shiraz and 1-2 weeks after Cabernet Sauvignon. We crop it at about 1 tonne per acre.

Winemaking: We handle the fruit in much the same way as Cabernet Sauvignon and Cabernet Franc, which are the other components in our Angels' Share blend. Each variety is picked, fermented and barrel aged separately; blending takes place 6-8 weeks prior to bottling.

We pick at approximately 13.5° Beaumé, fully de-stem but only 50% crush the fruit (i.e. 50% whole berries). Wine is spontaneously (“wild”) fermented in insulated steel vats at moderate temperature (25° C) to retain violet/floral perfumed characters. The wine is left to macerate on skins for 2 weeks and undergoes malolactic fermentation in the vat before pressing to 1 and 2 year old French oak hogsheads. The wine is aged on wood for 14 months and is racked twice in that time.

2007 Angels' Share Cabernet-Carmenère

Our Angels' Share takes its name from the traditional term given to wine lost from barrels through evaporation (‘the Angels drank it’). This wine clearly shows it’s Bordeaux heritage and showcases the ‘lost’ grape variety **Carmenère**, which has been pioneered in Australia by Amietta. Typically the wine shows red berries, blackcurrant and violets, with briary, leathery and cigar-box notes. Fourteen months in French oak 300 litre ‘hogsheads’ has given a lovely balance of ripe fruit, subtle oak and fine tannins, producing a fine, elegant wine. Very Bordeaux, very yum! Only 70 cases of this wine were produced.

Amietta is a hands-on, family owned and run micro-boutique winery. All Amietta wines are grown, hand-picked, hand-made and bottled at Amietta Vineyard and Winery, on the edge of the Moorabool Valley, Geelong.