

2024 BREAKING GROUND BARBERA

Margan Barbera was the variety that established us as ‘pioneers of alternative varieties’. Andrew is a big fan of Italian varieties and we researched this grape to see if it would work here in the Hunter. Back in the late 1990’s the region mainly had the standard line up of iconic Hunters – Semillon, Shiraz and also Chardonnay- and we wanted to see what else would work. Barbera originates from the Northwest of Italy and we were the first to plant this red grape here in 1998. It’s a long story but the clone we have planted is an Italian original and produces wines of true varietal definition and Italian personality.



Vineyard

Our Barbera vineyard was planted in 1998 with cuttings from an original Italian clone on our Ceres Hill vineyard, just behind the winery on a streak of red volcanic soil. The great thing about Barbera is that it holds its acidity while achieving full flavour (phenological) ripeness making it very suitable to growing in the changing climate.

Winemaking

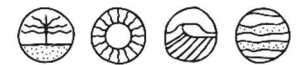
Harvested from the sandier end of the block, the nutritional deficiency these vines suffer compared to the more clay heavy end results in a much smaller yield, with smaller bunches and berries. Extended time on skins and a small amount (15%) of whole cluster during fermentation yields greater concentration in the finished wine. Elevage in seasoned French oak puncheons occurs for 6 months before racking to bottle without any filtrations or additives other than sulphur.

Wine Composition

Alcohol 14.0%

Tasting Notes

Slight reduction and lifted purple fruit on the nose. Darker spectrum than the vintage conditions would suggest. Nose follows through on the palate with trademark Barbera acidity and a grip of amaro like tannin on the finish.



MARGAN
BREAKING GROUND
BROKE FORDWICH

1238 Milbrodale Road,
Broke NSW 2330
+61 2 6579 1317

www.margan.com.au