



Pizzini Barbera 2016

Technical Information

Variety percentage: 100% Barbera
Picked: 15 March 2016

Region: King Valley
Average brix: 24

Vintage 2016

We were blessed with a beautiful harvest, and one of the earliest starts to the harvest season in recent times. Bud burst was about a week ahead on average and we had lovely even weather conditions until January when we had about 3 inches of rain. Fortunately, after the rain stopped we had lovely warm weather for the remainder of the season, which ripened the grapes beautifully. Our resident King Valley scientist believes the early onset of harvest was due to the extreme health of the vines, with all the leaves on the vines functioning at 100%. The 2016 vintage is our best vintage to date.

Vinification

The grapes for this wine were sourced from a grower in the Myrree Valley, a small section of the King Valley. This grape variety tends to be quite juicy, so once the fruit was pressed twenty percent was drained off to increase the concentration of wine. 50% of the grapes were fermented in stainless steel bins and the other 50% fermented in open top concrete vats. We used hand plunging to aid soft extraction of the tannins and flavours. The fermentation temperatures were kept between 24°C and 28°C to maintain fruit characters and help develop the mouth-feel of the wine.

Maturation

Fermentation vessel: 16% new oak
Oak toasting: 100% Medium

Fining agent: egg whites
Filtration: earth filtration

The Wine

The wine is a deep rich purple colour. On the nose you are greeted with red fruits, blackberry, cassis, chocolate, and ripe red blood plums; which lead to aromas of sweet charry oak, dried herbs and an earthy savouriness as the wine opens up. The palate is beautifully soft, well rounded and generous, with chalky textured tannins that run the length of the palate and balanced acidity. Flavours of plums, chocolate, red fruits and sweet oak layer the palate resulting in a mouth-filling wine with great longevity.

Final Analysis

Alcohol: 13.5 % Alc/Vol
Acid: 6.3g/L
pH: 3.57

Bottled: July 2017
Released: September 2017



Il Barone 2016

Technical Information

Varietal %: Cabernet Sauvignon 53%, Shiraz 22%, Sangiovese 18%, Nebbiolo 7%

Picked: March – April 2016

Area harvested: 2ha

Yield: 50hl/ha

Average Brix: 25

Vintage 2016

We were blessed with a beautiful harvest, and one of the earliest starts to the harvest season in recent times. Bud burst was about a week ahead on average and we had lovely even weather conditions until January when we had about 3 inches of rain. Fortunately after the rain stopped we had lovely warm weather for the remainder of the season, which ripened the grapes beautifully. Our resident King Valley scientist believes the early onset of harvest was due to the extreme health of the vines, with all the leaves on the vines functioning at 100%. The 2016 vintage is our best vintage to date.

Vinification

Each variety is fermented separately, aged for up to 12 months in a variety of French oak barrels and then aged a further 6-12 months in bottle after the wine has been blended, prior to release.

Sangiovese was inoculated with yeast BM45. The ferment temperatures reached and were maintained at 30°C. Once the wine finished alcoholic fermentation the free run wine was drained and the skins then lightly pressed. The wine was allowed to settle for a day before it was transferred to barrels for malic acid fermentation and barrel aging.

Cabernet Sauvignon was harvested in the heat of the day so fermentation could start immediately. The grapes were crushed, de-stemmed and inoculated with yeast. Ferment temperatures were allowed to reach 30°C to help with extraction of colour, flavour and tannins. After fermentation the skins stayed in contact with the wine for 10 days to help soften and round the tannins and improve texture.

Shiraz was fermented immediately after crushing and de-stemming. The grapes were inoculated with a yeast strain isolated from the Rhone Valley; the yeast specifically enhances the varietal characteristics of Shiraz - cassis, pepper and violets. The grapes were then pressed before fermentation finished and the wine was transferred to barrel to complete alcoholic and malolactic fermentation.

Nebbiolo, after crushing and de-stemming, was fermented immediately, then inoculated with a yeast strain from Barolo (a region famous for producing Nebbiolo). Fermentation lasted for about four days then the wine was lightly pressed and allowed to finish fermentation in oak barrels where polymerising helps to soften and round the tannins. The wine then went through malolactic fermentation in barrel followed by a minimum of two years aging in barrel.



Maturation

Fermentation vessel: Stainless steel and oak

Type of oak used:

Cabernet Sauvignon: Tonnelleorie Remond French

Shiraz: Gamba & Saury French oak blend

Sangiovese: Gamba

Nebbiolo: Gamba

Oak age: new 55%, 1-2 yr old 45%

Oak toasting: medium

Fining agent: Egg white

Filtration: Cross flow

Wine

The colour is a deep rich red with a purple hue. Aromas of green bell pepper from the cabernet complement red berry characters from the shiraz and the subtle tar, cherry and plum notes that the Sangiovese and Nebbiolo contribute. The resulting wine is complex and deliciously heady. The palate is soft and elegant with loads of spices, dried herbs, liquorish and tar. If enjoying this wine in its youth, we suggest decanting it and pairing with sticky pork ribs.

Final Analysis

Alcohol: 13.8% Alc/Vol

Acid: 6.3

pH: 3.52

Bottled: November 2017

Release:



Pizzini Nebbiolo 2014

Technical Information

Variety percentage: 100% Nebbiolo
Picked: 30th March – 7th April 2014
Yield 25HI/Ha

Area harvested 1.7Ha
Average brix: 24.5

Vintage 2014

What a year! Frost, extreme temperatures, rain and hail, we had it all. In November the region suffered a frost that stretched from the top reaches of the King Valley right through to the flats of Rutherglen. We were lucky as our vineyard sites suffered very little damage and we saw only minor amounts of fruit loss. Summer temperatures reached over 40°C for a record number of consecutive days. We had rainy patches that created difficulties during harvest and patchy hailstorms that caused some minor damage to some varieties. Given these tough weather patterns, we have produced some great wines. The white wine varieties picked during March when we experienced cooler, more stable temperatures, have strong flavours and intensity. The reds produce will have lovely, elegant structure and good aging potential.

Vinification

Since 2003, we have developed new plantings of Nebbiolo with a clone called 220. We had noticed that our best fruit was coming from dry ridges, so our new plantings have been on premier ridge sites. The resulting wines have been richer in colour and concentration of flavour. The grapes for this wine were hand harvested then crushed and de-stemmed. Fermentation start immediately and the juice was inoculated with a yeast strain from Barolo (a region famous for producing Nebbiolo). Fermentation lasted for about five days before the wine was lightly pressed and then allowed to finish fermentation in oak barrels where polymerising helps to soften and round the tannins. Finally, the wine went through malolactic fermentation and was then aged in barrel for 20 months.

Maturation

Type of oak (%): Gamba, Fontainebleau 50%, Jupillies 25%, Allier 20%, Nevers 5%
Oak Age: 20 % New oak
Fining agent: Light egg white finning

Oak toasting: 100% medium
Filtration: cross flow

The Wine

Classic Nebbiolo colour, garnet with a deep brick red hue. On the nose, the wine displays typical Nebbiolo characters of rose petal and violets, with subtle star anise notes keeping your attention. The palate is deep, structured and powerful, all elements we pride ourselves on when working with special varietal. Rich red fruits, spiced plums and red liquorice lead us to solid earthy tannins, and a remarkably bright and generous finish. Perfect with a winter duck ragout.

Final Analysis

Alcohol: 13.3 % Alc/Vol
Acid: 6.3g/L
pH: 3.54

Bottled: November 2015
Released: June 2018

www.pizzini.com.au

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Pizzini cordon cut Picolit 2017 (passito style)

Technical Information

Picked: April 27, 2017

Area Harvested: 0.1Ha

Yield: 400HI/Ha

Average Brix: 18

Varietal Percentage: 100% Picolit

Variety Information

Picolit (also known as Piccolit and Piccolito) is a white Italian wine grape variety grown predominately in the Friuli-Venezia Giulia region of northeast Italy. The grape is most commonly associated with sweet dessert wines often made in the passito style. Once favoured in Royal Courts from Great Britain to the Russian Empire, this dessert wine is made from petite berries. Given the 'piccolo' nature of the fruit and resultant low yields, wines made from Picolit are now quite rare.

The Pizzini 2017 Picolit is made in the passito style. By cutting the cordons, the fruit naturally air-dries increasing the concentration and the sugars of the grape, and results in a rich and textural desert style wine.

Vintage 2017

This vintage we had a very wet winter and spring, winter never seemed to end. This season variation in rain meant that we had very cold soils in spring, which led to a delay in the vines bud busting. Ultimately, this means the grape harvest started a month later than usual. It was quite cool and mild during late December and early January, which lead to maximum flavour development at lower sugar levels. The coolness of the vintage conditions was perfect for producing white varieties and early ripening reds.

Vinification

Once the grapes were vine dried to the right level they were hand-picked, then whole bunch pressed in a basket press, to collect the best free run juice. After pressing, the juice was left to settle overnight before racking for fermentation. Once fermentation reached 50g/L of residual sugar the fermentation was stopped to produce a wine that is luscious, rich and generous.

Maturation

Fining agent: isinglass

Filtration: sterile pad

The Wine

Golden straw in colour with a green olive hue. Rich, concentrated aromas of ripe pear, apricot, toffee, banana and cinnamon apples leap from the glass. The wine is sweet and generous with crisp acidity and refreshing flavours of green apple, pear, honey and spices. The palate is soft and viscous with a long finish. The 2017 Picolit is best served with vanilla panna cotta or with blue cheese and quince paste.

Final Analysis

Final Alcohol: 11.0%

Final Acid: 6.4 g/L

Final PH: 3.36

Bottled: November 2017

Released: January 2017

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Pizzini Pietra Rossa Sangiovese 2016

Varietal percentage: 100% Sangiovese

Picked: 25th March 2016

Region: King Valley

Average Brix: 23-25

Site selection: Hut block G2, Brunello block D6, Chestnut block D5

Vintage 2016

We were blessed with a beautiful harvest, and one of the earliest starts to the harvest season in recent times. Bud burst was about a week ahead on average and we had lovely even weather conditions until January when we had about 3 inches of rain. Fortunately, after the rain stopped we had lovely warm weather for the remainder of the season, which ripened the grapes beautifully. Our resident King Valley scientist believes the early onset of harvest was due to the extreme health of the vines, with all the leaves on the vines functioning at 100%. The 2016 vintage is our best vintage to date.

Pietra Rossa is our new name for the well known Pizzini Sangiovese.

Pietra Rossa is Italian for Red Stone, in reference to the iron oxide rich, rocky soils from which the fruit for this wine comes. The fruit is derived from our own leading Sangiovese vineyard sites, the Hut block G2, Brunello block D6 and Chestnut block D5.

Vinification

The Sangiovese grapes are machine picked and then fermented with a yeast called BM45, made famous in Tuscany for making great Brunello wines. The ferment temperatures reach and are maintained at, 30°C. A hotter fermentation extracts maximum colour, flavour and tannin from the fruit. This heat also helps soften the tannins in the wine through the polymerisation process. Once the wine finishes alcoholic fermentation, the free run juice is drained and skins are lightly pressed. The wine settles for a day before being transferred to barrels for malic acid fermentation and barrel aging for 14 months. The wine is then blended, fined and bottled.

Maturation

Oak: 100% Gamba, 25% Nevers, 15% Fontainebleau, 30% Allier, 30% Trancais

Oak age: 20% new oak

Oak toasting: 100% medium

Fining agent: Light egg white

Filtration: Cross flow

Wine

The wine is deep brick red in colour with a cherry hue. It is beyond its years, with aromas of spiced plums, dried herbs and toasted oak, which lead to a generously structured palate. Mouth filling flavours of rich red fruits, maraschino cherry, sweet spice and subtle aniseed combine with earthy undertones rounding out this wine, it has great length and persistent tannins. A perfect match with chargrilled sirloin with café de Paris butter and prosciutto wrapped beans, or gnocchi ragu.

Final analysis

Final alcohol: 13.8% Alc/Vol

Final acid: 6.80g/L

Final PH: 3.55

Bottled: October 2016

Release: July 2017

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Pizzini Sagrantino 2012

Technical information

Varietal Percentage: 100% Sagrantino
Picked: 20th march 2011
Area Harvested: 1.5 Ha

Vineyard: Morgan Family, Myhree
Yield: 30HI/Ha
Average brix: 24

Sagrantino is an Italian grape variety that is indigenous to the region of Umbria in Central Italy. It is grown primarily in the village of Montefalco and its surrounding areas. With such small production, the wine is not widely known outside of Italy, even though it was granted DOCG status in 1991. The grape is one of the most tannic varieties in the world, and creates wines that are inky purple with an almost-black center. The bouquet is one of dark, brooding red fruits with hints of plum, cinnamon and earth.

Vintage 2012

Overall the 2012 vintage was excellent. Above average rains during winter proved to be the foundation for excellent growing conditions during spring, this enabled very good flowering and fruit set for all varieties. Summer was colder than average, this was good for the vines and fruit maturation process. The conditions allowed for flavours in the grapes to mature at the same rate as sugar ripeness.

Vinification

The fruit for this Sagrantino came from the Myrree valley. The vineyard site is easterly facing with clay loam soils. The canopy is managed to allow enough light to filter through the vine to maximise fruit flavour and colour. The fruit was harvested by hand and then fermented in open top fermenters. The grapes were inoculated with BM45, a yeast that helps to produce soft round wines. Fermentation lasted 10 days before the grapes were basket pressed and drained to barrels. The wine stayed in barrel for 18 months before bottling, where it remained for a year before release. This variety is quite tannic so is suited for long aging from 10 to 18 years.

Maturation

Fermentation vessel: oak
Oak age: 3 year seasoned French oak
Oak toasting: 100% medium

Fining agent: egg white
Filtration: earth filtration

The Wine

The wine is a deep brick red colour. Aromas of earth, violets, dried herbs, plum and star anise exude from the glass, leading to red berry and plum characters that flow through to the palate. This wine has the hall mark sagrantino tannins, which are full and textured, giving the wine a long finish. Enjoy with roast pork, roasted mushrooms and a light jus.

Final Analysis

Alcohol: 13.8%
Acid: 6.23 g/L
pH: 3.53

Bottled: November 2014
Released: December 2015

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Pizzini Rosetta Sangiovese Rosé 2018

Technical information

Varietal percentage: 100% Sangiovese
Average brix: 22.0

Picked: March 2018

Vintage 2018

The 2018 growing season provided many challenges including some extreme weather events such as rain, humidity, windstorms and heatwaves. The King Valley had 80mm of rain in November providing some deep watering for the vines, which held them in good stead with the extreme temperatures encountered throughout December and January. Throughout February the King Valley had some classical ripening conditions with high 20 to low 30 degree-days followed by the beautiful cool nights and the cooling King Valley breeze that runs through our vineyards. Yields will be average this year, which bears well for some top quality grapes and some intense, flavoursome wines.

Vinification

This rosé has been made from selected Sangiovese vineyards that are noted for producing soft, delicate and fruity styles of wine. The fruit was machine picked, crushed and left on its skins for 8 – 9 hours. After pressing, the juice was then slowly cool fermented at 15°C to retain fruit aromatics and freshness.

Maturation

Fermentation vessel: stainless steel
Type of oak: nil oak used

Fining agent: skim milk and isinglass
Filtration: Crossflow filtration

The wine

The wine is a blush pink colour with salmon hues. The nose exudes notes of strawberry, red cherry and raspberry with subtle herbal undertones. The palate is dry and crisp with fresh cherry and plum flavours and soft gentle tannins. The palate is long and persistent. This wine is best served with spicy salt and pepper calamari.

Final analysis

Alcohol: 12.1% Alc/Vol
Acid: 6.34 g/L
pH: 3.31

Bottled: June 2018
Released: December 2018
Residual sugar: 0.67 g/l



Pizzini Verdicchio 2016

Varietal percentage: 100% Verdicchio

Yield: 68HI/Ha

Picked: March 2016

Average brix: 23.0

Vintage 2016

We were blessed with a beautiful harvest, and one of the earliest starts to the harvest season in recent times. Bud burst was about a week ahead on average and we had lovely even weather conditions until January when we had about 3 inches of rain. Fortunately, after the rain stopped we had lovely warm weather for the remainder of the season, which ripened the grapes beautifully. Our resident King Valley scientist believes the early onset of harvest was due to the extreme health of the vines, with all the leaves on the vines functioning at 100%. The 2016 vintage is our best vintage to date.

Vinification

The grapes were hand harvested and whole bunch pressed with only the free run juice collected. The juice was fermented two ways: a portion was fermented in stainless steel at a cool temperature of fourteen degrees Celsius and the other portion was fermented in old oak barrels with wild yeasts. These methods of fermentation are aimed at producing more complexity in the wine. Once fermentation had finished the lees were stirred once a week for five and a half months prior to bottling. The wine was aged in its respective batches for 9 months before bottling.

Maturation

Fermentation vessel oak and stainless steel

Stainless steel 50%

Oak Age: 50% new and old

Oak toasting: Medium

Filtration: crossflow filtration

Fining agent: skim milk and Isinglass

Type of oak: Gamba Water bent Nevers

The Wine

The colour is light straw with a green olive hue. The nose is complex with aromas of spiced pear, honey and the subtle notes of toasted brioche. As the wine opens up; yeasty, nutty notes and tangelo rind come to the fore. The palate is lengthy and flavoursome with fresh nashi pears notes, lemon zest, hints of vanilla and honey. The crunchy acidity and a persistent finish keeps you excited for more. This tempting palate challenger makes you want explore many different food-matching options. Try gnocchi with gorgonzola cheese, or a smoked chicken tart with goat's cheese.

Final Analysis

Alcohol: 12.0 % Alc/Vol

Acid: 6.3 g/L

pH: 3.33

Bottled: December 2016

Released: March 2017



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Pizzini Verduzzo 2018

Varietal percentage: 100% Verduzzo
Picked: March 2018
Area harvested: 0.86Ha

Yield: 68HI/Ha
Average brix: 23.0

Vintage 2018

The 2018 growing season provided many challenges including some extreme weather events such as rain, humidity, windstorms and heatwaves. The King Valley had 80mm of rain in November providing some deep watering for the vines, which held them in good stead with the extreme temperatures encountered throughout December and January. Throughout February the King Valley had some classical ripening conditions with high 20 to low 30 degree-days followed by the beautiful cool nights and the cooling King Valley breeze that runs through our vineyards. Yields will be average this year, which bears well for some top quality grapes and some intense, flavoursome wines.

Vinification

The grapes were hand harvested and whole bunch pressed with only the free run juice collected. The juice was fermented in stainless steel tanks at fourteen degrees Celsius and once dry, the lees were stirred once a week for five and a half months prior to bottling. A parcel of about 30% was aged in old French oak barriques and underwent partial malo-lactic ferment for three months to provide subtle toasty nutty influences to the aromatics and texture on the palate.

Maturation

Fermentation vessel Stainless steel 65%, 35% oak. All old barrels

Type of oak: Gamba, Water Bent, Nevers

Fining agent: skim milk and Isinglass

Oak toasting: Medium

Filtration: crossflow Filtration

The Wine

The wine is golden straw in colour with an olive green hue. The nose displays complex aromas of green tea and minty herbal notes, complemented by ripe tropical fruits, cinnamon spiced pears, white peach and toasty nutty characters. The palate is velvet, soft and round. It has mouth filling texture and nicely balanced acidity with flavours of ripe pears, pineapple, spices, cinnamon and fleshy ripe peach. Best with grilled scallops with a light soy, ginger and coriander sauce.

Final Analysis

Alcohol: 14.1 % Alc/Vol
Acid: 6.2 g/L
pH: 3.38

Bottled: October 2018

Released: December 2018

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