

2022 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 North West 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.



Growing Season

2022, another La Nina and mild, wet vintage for us in the Hunter Valley. A few key differences resulted in a stronger harvest for Broke Fordwich in 2022, than in 2021. The rain hitting later (March) and no hail events (Boxing Day 2020) meant that we saw extended hang time of fruit with slow sugar accumulation and reduced disease pressure regarding botrytis. Subsequently, grapes were harvested with better phenolic resolution. Even at lower beaume's and relatively high naturally acidity, greater balance and harmony in fruit flavour/chemistry was generally observed across whites and reds.

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

pH	3.62
Titrateable Acidity	5.8g/L
Alcohol	13.3%

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