

Winemaking

At the moment we only produce the one Nebbiolo, which is called Morello Nebbiolo and has a recommended retail price of \$17.

Biggest challenge in producing quality Nebbiolo

Keeping leaf layers and getting the grapes to the optimal ripeness, due to its slow ripening nature.

Advice for other growers

- Grow in a relatively warm site with good fruit exposure to achieve good ripeness levels.
- Don't grow in soils that are too thin as the vines' potential will be compromised. Make sure that the vines have enough nutrients to encourage healthy leaf layers.
- Don't expect fruit bombs in style; these wines have a pale orange colour and are delicate and floral in nature.
- Fruit-thinning can be used to improve quality.

Stuart Wareham

Vineyard Manager, and

Ben Ranken

Winemaker

Camelback Vineyard, Galli Estate
Heathcote, Victoria

General

Our vineyard is located approximately 25km north of the township of Heathcote, near Toolleen, Victoria, on the Camelback Range, in the Heathcote wine region. The late Lorenzo Galli, the founder of Galli Estate, established the Camelback Vineyard in 2000. Lorenzo's heritage is Tuscan; he had a passion for Italian-style wines, so he planted extensive Mediterranean varieties. This includes Nebbiolo, Sangiovese, Grenache and Tempranillo. Vineyard diversity was also a factor along with pursuing the capabilities of alternate varieties.

We have 11ac of Nebbiolo in total, which were planted in 2001. The clone planted is K6V1. All the vines are on own roots.

Site characteristics

The vineyard in which our Nebbiolo grows has an elevation of 180m. It is on a slight slope which faces west with the Camelback Ridge running north-south.



A view across Galli Estate's Heathcote vineyard.

The Nebbiolo is at the bottom of the slope, on nearly flat ground. The surrounding area is a rather flat valley with two ridges running parallel to each other approximately 3km apart. The soil is a clay loam, with scatterings of ironstone scratching the surface.

It is a dry, warm region, although from 2007-2009 there has been a heatwave in February or March. The mean January maximum is 29.5°C, while the mean January minimum is 13.9°C. The average annual rainfall is 470mm which falls mostly in winter and spring. Frosts are not a problem and winds are low, but we can have hot northerlies in summer.

Trellising and canopy management

Our Nebbiolo has a row and vine spacing of 1.5m x 2.7m. The vines are trellised to a VSP plus two foliage wires.

Foliage wires are no longer lifted on the west side of the row to help protect the fruit from any impending heatwaves (relevant from 2007-09). We carry out bunch thinning, removing any green bunches after veraison, and any bunches outside the fruiting zone.

Irrigation and soil management

Our Nebbiolo is drip irrigated. The water ultimately comes from Lake Eildon. In 2001, Lorenzo Galli instigated the building of what is now called the Colbinabbin

pipeline, from which farmers and other vineyards in the region have access to water. Of course, we all have water rights, etc as per government regulations and allocations. From this pipeline, we store water in a large dam at the base of the Camelback Ridge.

In a given year, we would generally irrigate for three to four hours, three times per week. This equates to 30-50L per vine, depending on the season and time of the year, i.e., whether the vines are at budburst as opposed to veraison. Keeping the water up before and during a heatwave is also important.

We have MEA G-bugs at approximately 30cm, 60cm and 90cm deep which we mainly use to determine irrigation timing.

We practise regulated deficit irrigation to help regulate fruit quantity and, later, to improve fruit quality by trying to keep bunch weights and, hence, yields down. Nebbiolo is prone to large bunches!

We maintain permanent grasses in the mid-row of the Nebbiolo. We would like to do more, but it is hard as mulching is too expensive, especially with high mulch product prices.

Weed growth is managed with pre-emergent herbicide in the spring and then mowing thereafter.

Minimal fertilisation through the irrigation system is used. We also apply manure every winter that is spread directly under vine.

Pest and disease management

Our Nebbiolo vines don't suffer any pest or disease problems. Standard preventative cover sprays of copper and sulphur are used for control.

Pruning

We spur-prune the Nebbiolo to give better control of cropping levels. We generally prune to 18 buds per vine. A yield of approximately 3t/ac achieves a good balance between fruit quality and vine health.

We machine pre-prune and touch up bud numbers and spurs by hand-pruning.

Future methods of management

As we have been susceptible to the summer heatwaves, particularly during harvest (February and March), canopy management is of utmost importance. Nebbiolo is a spindly variety and hanging canes will help provide protection from direct sun exposure. Also important is promoting bunches in the fruiting zone, hence, the need for thinning any bunches not in this zone as they would otherwise be more prone to sun exposure.

Harvesting

The first quality index we look at is colour. Even ripening is important with opaque bunches not picked. Hand picking is, thus, important. Tannins are ever-prevalent in Nebbiolo, and are cloying from early ripening, hence, tannin structure is important to remain in balance with fruit flavours. These flavours are typically floral, spicy with hints of dry herbs.

A typical analysis of our Nebbiolo at harvest:

Sugar	13.5-14Be
Acidity (TA)	6.5-7.0
pH	3.40

Our Nebbiolo yields an average of 3t/ac.

Average phenological timing:

Budburst	mid-September
Flowering	late November
Fruitset	early December
Veraison	late January
Harvest	mid-March

Winemaking

The Galli Estate Artigiano Nebbiolo is a medium-bodied wine that retails for \$30/bottle. We pick two to three times



Serafino vineyard manager Andrew Godfrey.

about five days apart which gives wine diversity and allows for great flexibility when blending occurs. As the tannins are very prevalent in the fruit, the wine sees no new oak, only five-to-six-year-old oak for approximately 10 months before bottling.

Biggest challenge in producing quality Nebbiolo

With changing climate conditions, heatwaves are a big concern, hence, trying to avoid too much sun exposure and, therefore, shrivel is a challenge. Also a challenge is ensuring an even crop load to reduce uneven ripening.

Advice for other growers

Training the young vines is a challenge. The vines are quite spindly and fragile. Avoiding over exposure is a must. Nebbiolo is a variety that would probably be more suited to cooler climate regions, with maybe some altitude. Diurnal temperature differences are preferred as cool evenings slow the ripening. Also, research clonal diversity before planting as there are significant differences in fruiting levels and vigour, etc.

Nebbiolo is a challenge in the marketplace, but as we are Italian orientated, Nebbiolo fits well into our story and our portfolio. The main thing is to realise and adapt to what quality and style that can be made from the vineyard.

Andrew Godfrey

Vineyard Manager
Serafino Wines
McLaren Vale, South Australia

General

Our Nebbiolo plantings are on Bayliss Rd, Whites Valley, just out of McLaren Vale, on South Australia's Fleurieu Peninsula. We decided to plant Nebbiolo as we were looking for something new; an elegant, lighter and fresher style of wine. We have 4ac which were planted on own roots in 2000.

Site characteristics

The site is approximately 60m above sea level and is about 7km from Port Willunga. It has a slope of about 20% with a northerly aspect. The soil is brown loam over white clay. The climate is Mediterranean; long, dry summers with sea breezes from the Gulf of St Vincent. The mean January temperature is 21.7°C. The annual rainfall ranges from 650-700mm with 150-200mm falling from October to April. Frosts aren't a problem, however, strong gully winds can be severe during flowering (November).

Trellising and canopy management

There are 3.2m between rows of Nebbiolo and 1.8m between each vine. The vines are trellised to a single cordon, vertical shoot position.

Shoots are lifted by foliage wires in