

SIERRA REED

'bambina' nebbiolo 2025



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Sierra Reed

Grape(s): Nebbiolo

GI: Heathcote, Victoria

Site(s): Camelback Vineyard

Vintage notes: After heavy rains in November, the weather settled in to be warm and dry for the remainder of the season. Harvest was early and quick, smooth and healthy, with the resulting wines being bright, fresh, and drinkable.

Vineyard notes: The Camelback Vineyard, a former riverbed, hosts sandy brown, loam soils, a departure from the more fertile, iron-rich soils common in Heathcote. The vineyard is farmed with minimal irrigation and organic practices. Vines are 20-25 years in age.

Winemaking: Hand-picked MAT 3 clone nebbiolo grapes undergo a wild ferment. The wine is aged in large, old Stockinger oak barrels for 10 months before being bottled unfined and unfiltered.

Closure: Stelvin **ABV:** 12%

Tasting notes: Aromatic notes of fennel and tart cherry while hints of crushed ants and roses are focused and fresh. The palate is light, fine and haunting with the varietal hallmarks of bright acid and well integrated tannin shaping flavors of dried anise myrtle, strawberry gum and tar.

Label design: Reed's labels and font are adapted from the 1937 catalog of a famous wine store in France called Nicolas, from the artist Jacques Darcy. The name "Bambina" is a reference to Sierra's daughter Reed, who was born right before this name was made for the first time.

Production size: 315 dozen