

Turbul Friulano 2015

Winery Vineyard, Balnarring
Friulano
Established 2004

The Turbul Project began in 2012, managed by Kathleen's eldest son and fully fledged Quealy Winemaker; Tom McCarthy. The idea was conceived in collaboration with Nikolas Juretic, a young winemaker from Collio, Friuli.

The name Turbul, proffered by Nik, means 'cloudy' in local Friulian dialect – a reference to Turbul's cloudy disposition as an unfiltered, natural wine.

Vineyard Friulano is a variety that excels in the hinterland of the Adriatic coast. The ripened fruit of late autumn is heavy and golden, rich in natural phenolic, acidity and aromatics. Sugars move slowly, thus the grapes keep a natural balance when left to ripen slowly in the cool late autumn. It is a favoured variety of natural winemakers in Italy as the grapes can be fermented on skins. This full maceration creates a wine rich in phenolics, able to respond to an oxidative winemaking course.

Quealy's winery vineyard is home to 5 acres of Friulano. In contrast to Peninsula Pinots, Friulano produces a big bunch of big berries with a thick, waxy skin. This attribute requires strategic bud selection, shoot selection in spring and summer as well as careful fruit selection of wholesome berries and bunches at harvest. Organic principles dictate all viticultural decisions, sympathetic to our ecosystem and with the understanding that what is used on the vines only ends up in the local soil and waterways.

Winery Handpicked on March 17th in 2015 at 11.8 Baume from Quealy's Winery Vineyard, de-stemmed and fermented as cool whole berries. The fermentation was slow and wild over a 14-day period to extract the perfume and phenolics from the skins. The ferment was then bucketed into the basket press to drain. The ferment

settled in tank for another day before racking into large format barrels where the last grams of sugar expired, and a malolactic fermentation proceeded through the winter.

Bottled at the winery under cork in February 2016. The cork carries on the gentle oxidation of phenolics. The tannin in the wine due to time on skins allows the wine to be protein stable thus as in red wine no bentonite fining required. Turbul is Friuli dialect for cloudy, a name suggested by a young Friuli winemaker working with Quealy some years ago. The wine is inspired by a selection of winemakers of and around the Friuli region. It's matching the vineyard style to the winemaking process seeking the distinctive Friulano aromatics and sleek creamy dimensions.

Tasting A modern natural wine celebrating extended maceration on skins before oxidative ageing in barrel and amphora. Engaging, diaphanous aromas of angelica blossom, honey, parsley root, lemon rind with a peppery spice entice on the nose. On the palate, the textural thrill of Turbul becomes apparent. Sleek, creamy, and beautifully poised, the richness from extended skin contact balanced with Friulano's fine acidity, achieved by strict crop levels to assure acid rich grapes with thick burnished skins. Try with antipasti, raw fish, or creamy pasta to reap full benefit.

Harvest Picked at 11.7 baumé on March 17, 2015

Bottle February 24, 2016

Ageing capacity A style that will benefit from some bottle age, drink in 5 to 8 years.

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