



South Australia

Grenache is Australia's signature grape variety and we're slightly obsessed with it. The white version is still rare in Australia but capable of beautifully textured, citrus laced wines of great drinkability.

Vintage Conditions

2020 vintage conditions in were perfect in many ways. A warm, dry early season gave way to a mild, sometimes cool, February and March which allowed for ripening at a very relaxed pace. Small yields across all regions concentrated the fruit flavours while the dry conditions led to low disease pressures. Sadly, the season will also be remembered for the devastating bushfires that preceded it and the unprecedented global Covid pandemic that struck right in the middle of vintage. A remarkable season in many ways and one that we hope will be remembered for all the right reasons when you taste the wines.

Winemaking

Organic fruit was hand-picked before whole bunch pressing and oxidative handling before a wild ferment in both concrete egg and used French barrels. No MLF and maturation on lees for 4 months helped increase texture prior to bottling.

Tasting

An explosion of flavour meets suave, seductive personality! Bright, tangy citrus laced fruit with hints of honeysuckle and lemon balm. Taut, yet textured and complex, this is a beautifully crafted white that breaks the mould.

Blend: 100% Grenache Blanc

Alcohol: 13.5% Total Acidity: 6.12 g/l pH: 3.08 Residual Sugar: 2 g/l SO2: 85 mg/l Fining: Bentonite Vegan: Yes Vegetarian: Yes



HANDMADE Small Batch HANDMADE





