



## 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.

### **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 Winemaking beautifully crafted white that breaks the mould.

### Viticulture

Fruit was sourced from a biodynamic McLaren Vale site and from a pioneering planting in the Riverland.

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.

## Wine Analysis

Varietal: 100% Grenache Blanc

Alcohol: 13%

Total Acidity: 5.4 g/l

NOMADE Small Batch HANDMADE BLANC

**pH:** 3.08

Residual Sugar: 2g/l

SO2: 98 mg/l





# Vintage Conditions

2022 vintage followed in much the same vein as the much lauded 2021, though for the Riverland, yields were down because of a massive hail event in November 2021. Once past that hurdle, the season was characterised by regular moderate rainfall, friendly temperatures and an elongated ripening period which allowed for an even spread of fruit over the harvesting period. The wines are characterised by balanced, aromatic fruit profiles, crisp acids and a capacity for both youthful exuberance and ageing.