

Platinum Edition

2020 ARINTO

COLOUR
AROMA
PALATE

Pale to medium straw
Rose petal, ripe pear with subtle herbal notes
Pear, bath salts, viscosity and subtle phenolics
offer layers of texture, with balanced acidity
adding freshness and poise

WINEMAKING

The fruit was harvested during the cool of the night before being gently pressed to cold settle. The pressings were fermented in small format old barrels, with the free run undergoing the majority of fermentation in stainless steel before partial transfer to barrel to add spice and texture. The wine as then matured on lees prior to filtration and bottling.

VINTAGE SUMMARY

The 2020 growing season was characterised by dry and warm weather; although the summer had minimal rain and some of the mildest conditions seen in the past 20 years, the region enjoyed steady fruit development and low disease pressure across the board. Whilst some strong winds during flowering reduced crop levels, our 2020 wines have distinctive varietal flavours with bright, spicy reds and clean, aromatic whites.

ENJOY WITH

Sardine tapas or basa fillet with herbs

VINTAGE	2020
VARIETALS	Arinto
REGION	South Australia
CELLARING	Enjoy on release
ALC/VOL	14%
pH	3.2
ACIDITY	7.0g/L

