



2022 Gruner Veltliner

Adelaide Hills

This wine has a delicate bouquet of Grapefruits, Lime and citrus pith with hints of ripe yellow Nectarine & white pepper. Flavours of spice and bright green apple compliment a somewhat textural wine with tightly woven acidity & a dry, refreshing mineral finish. This 'broadness' of acidity, livens your whole palate and enables food flavours to be superbly carried. A true food wine.

Variety trivia - Austria's most significant white grape it is widely planted in the regions of Niederösterreich & Burgenland, but now has found a new world home all across the Adelaide Hills in South Australia.

Pronunciation Trivia - GROO-ner-VELT-li-ner or 'The Gruner' or 'GV'

Goes best with – It can be said, that of all the great white varieties, none does food better than Gruner Veltliner. With its 'pop rock' acidity and peppery edge, it is a must with anything Asian, and can definitely handle some food with spice and chilli.

Cellaring Trivia - This wine is enjoyable now, but with its spicy texture and palate weight, it has the structure to flower into a classic over the next 4 to 6 years.

Vintage Trivia - This my 10th Gruner, the vine age is starting to really impact on the quality of grapes we harvest off them. This wine shows more complexity than previous vintages, When young, this variety has a tendency to throw a whopping crop, however as they get older, and they find the deeper Macclesfield soils tighter, their crops balance.

Harvest Date – Pellenc Selective Harvest picked— March 9th 2022 9am start

Vineyard Location – Macclesfield, Adelaide Hills, South Australia,
-35.186149, 138.815208

Harvest Weight – 6.5 tonnes/hectare

Clonal Material – A blend of 3 clones HHW1, HHW2, IBBEY

Vinification - An mild oxidative approach to this wine, with no sulphur added right through until bottling. This help's build texture and is balanced by the majority Stainless Steel Fermentation with a proportion of wild barrel ferment in older French Oak with some gentle *Sur lie* and *batonnage* played out over 4 weeks.

Alcohol – 11.9 %

pH – 3.08

T.A. – 6.14

Release Date—1st April 2022