



The Austrian Attack
2018 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

Chess Trivia - The Austrian Attack is a famous chess opening that establishes a wide pawn centre early in the game. Played by Bobby Fischer in the Championship match of 1972, the attack places pawns on d4 e4 f4 & is seen as a direct charge against the opponents King.

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 6th 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 – Hand picked— March 5th 2018 7am start

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

Harvest Weight – 7 tonnes/hectare

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

Vinification - An oxidative approach to this wine, to help build texture is balanced by the majority Stainless Steel Fermentation with a proportion of wild barrel ferment in older French Oak with some gentle, relaxed *Sur lie* and *batonnage* played out over 2 months.

Alcohol – 13.07 %

pH – 3.01

T.A. – 5.94

RRP - \$24