



2022 DUNE PYLA

Our PYLA vineyard sits at the bottom of our hillside and is planted to Nero d'Avola, Carignan, Mourvedre, and Negroamaro with smaller amounts of Montepulciano and Grenache. The varieties are handpicked and fermented with a high proportion of whole berries. After ferment the wine is put to seasoned oak barrels for 10 months prior to bottling.

Intensely perfumed with a floral lift, raspberry leaf, cinnamon, fresh cherry and a campari like note. The palate is long and concentrated with fine graceful tannin, medium bodied and with great refreshment. Flavours on the palate include raspberry, boysenberry, turkish delight and dried flowers.

Comp: Nero d'Avola (20%), Carignan (20%),

Mourvedre (15%), Negroamaro (15%),

Montepulciano (15%), Grenache (15%)

Region: Blewitt Springs sub-region, McLaren Vale

Alc: 14%

pH: 3.51

TA: 6.60 g/L

VINTAGE 2022

The 2022 vintage had similar beginnings to the fantastic 2021 vintage, with healthy rainfall through the preceding winter and early spring. Whilst we were in La Niña conditions we had a relatively dry November and December with cooler temperatures. There was a resultant yield loss in several varieties due to poor fruit set, affecting quantity but not quality. We continued into the new year with cooler than average conditions with no extreme heat events allowing even ripening and delaying harvest until late February. Red varieties looked excellent coming off the vine with great fruit condition and concentrated flavours.