



## 2022 DUNE EL BEYDA

2022 is our fourth release of our El Beyda and is now a blend of Grenache Blanc (80%), Grenache Gris (10%) and Clairette (10%).

The fruit is hand picked and spends a day in the press on skins. After which the juice is pressed into oak barrels for fermentation, where it stays on lees for six months prior to bottling.

Honey, citrus, white peach and exotic spice on the nose, with flavours of ripe lemon, nectarine, mandarin and spiced nougat. The palate is medium bodied with soft acidity and a savoury texture.

**Comp: Grenache Blanc 80%, Grenache Gris 10%, Clairette 10%**

**Region: Blewitt Springs sub-region, McLaren Vale**

**Alc: 13.3%**

**pH: 3.33**

**TA: 5.23 g/L**

### VINTAGE 2022

The 2022 vintage had 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.