

Platinum Edition

2021 ARINTO

COLOUR AROMA PALATE

Pale to medium straw
Rose petal, ripe pear with subtle herbal notes
Layers of texture throughout palate with pear, bath salts, viscosity and subtle phenolics 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 fraction was directed to small format old barrels for fermentation, with the free run underdoing 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 stabilisation and filtration.

VINTAGE SUMMARY

The conditions leading up to the 2021 vintage were warm and dry, with strong winds during flowering reducing crop levels in some varieties. The 2021 summer was one of the mildest in the past twenty years with minimal rain, leading to steady fruit development and low disease pressure. Solid varietal flavours can be seen across all varieties with bright, spicy reds and clean, aromatic whites.

ENJOY WITH

Zesty Spanish sardine tapas, seared sea bass with fresh herbs and lemon

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| VINTAGE | 2021 |
| VARIETALS | Arinto |
| REGION | Riverland |
| CELLARING | Enjoy on release |
| ALC/VOL | 12.8% |
| pH | 3.3 |
| ACIDITY | 6.8g/L |

