

R 2022 Rowlee Single Vineyard Arneis

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit. The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health.

Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality. Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen.

The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest. These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

The fruit was harvested on 22 April 2022 and immediately transported to the winery where it was gently whole bunch pressed. The lightly fined juice was racked to stainless steel with a portion racked to older French oak barriques for fermentation. The portion in tank was then fermented at cool temperatures to retain varietal character and freshness. The use of older oak and the extended aging on lees adds texture and complexity. The wine was blended, lightly fined, filtered and bottled on 31 October 2022.

STYLE

Pale lemon yellow with a green gold hue. Intense white florals and wild herbs on the wind, jasmine with sage and thyme. There is also ripe stone fruit poached pear and a hint of nougat. This wine has a fragrant and intriguing perfume true to the variety.

White peach, a hint of marzipan and lemon pith drive the palate entry. There is an underlying ripe apple and minerally citrus note adding depth and power. The flavour profile is expansive and slightly exotic with a spicy floral nuance. The phenolics and texture are entwined with the fruit in such a way that the tactile sensation is almost indistinguishable from the aromatic spectrum. Long flavoursome and commanding of some generously flavoured food.



ACCOLADES

93 points, Jeni Port, WinePilot, August 2023

93 points, Sam Kim, Wine Orbit, May 2023



VARIETAL COMPOSITION

100% Arneis



IDEAL SERVING TEMPERATURE

8-10°C



CELLARING POTENTIAL

2022 - 2026



FOOD MATCH

Salmon al forno siciliana



TECHNICAL DETAILS

Total acid 7.1g/L

Final pH 3.21

Residual sugar 1.6g/L

Alcohol 14.5% by volume