

COLOUR AROMA PALATE

Pale straw

min /

Bright jazz apple and citrus with subtle oak and lees notes Lime and melon with vibrant acidity which adds freshness and longevity to the wine, light phenolics add interest and length with a touch of beeswax

WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Following gentle pressing, minimal fining agents were used to preserve the natural vibrancy and structure of the variety. An aromatic yeast strain was used to align with the style of winemaking from it's country of origin, Portugal. A portion was fermented in old oak barrels, then the remainder aged in old oak to add layers and creaminess. The wine was blended, stabilised and filtered prior to bottling.

VINTAGE SUMMARY

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression.

VINTAGE	2022	ALC/VOL	13%
VARIETALS	Arinto	pН	3
REGION	Riverland	ACIDITY	8.0 g/L
CELLARING	Enjoy now or within 2 years		

THE

WINE OF AUSTRALIA

ARINTO

VINES ~ FAMILY OWNED

ENJOY WITH

Thai green curry, octopus with balsamic tomato salad, grilled haloumi