



## GRAPE VARIETY

Sangiovese + Merlot + Zinfandel + Petit Verdot + Cabernet Sauvignon

## COLOUR

Salmon Pink

## NOSE AND PALATE

Ruby Grapefruit. Pink Peppercorn. Strawberry Leaf. Textural. Delicate.

## VINEYARD REGION

Apple Tree Flat, Mudgee

## VINEYARD ALTITUDE

250 - 520m above sea level

## WINE ANALYSIS

Alc/Vol: 11.9%, pH: 3.56, TA: 5.21g/L, RS: 1.16g/L, Yeast Type: QA23

## WINEMAKER

Simon and Will Gilbert

## PEAK DRINKING

Now until 2024

## VINEYARD CONDITIONS

Sourced from our vineyard in Apple Tree Flat, Mudgee, at an elevation of 520 metres above sea level, these grapes have great depth of flavour with freshness and vibrancy due to the cooler than normal growing season. In this climate in Mudgee, the mean January temperature is 23.5°C and average rainfall is 600mm per annum. The soil for this site is predominately clay loam, which is deep and well drained. With underlying shattered rock and quartz being found in Mudgee, these varying conditions add much complexity and depth to the flavour and quality of the grapes.

## WINEMAKERS' NOTES

To attain bright fresh varietal characteristics the grapes were harvested separately later than normal due to the cooler growing season combined with regular rainfall. They were then destemmed and must-chilled. This must was drained and soft pressed only after which the settled juice was racked, then warmed and inoculated. All varieties were separately fermented in stainless, old neutral oak, and foudre and blended prior to final maturation. As a final blend the batches were racked off gross lees, while maintaining light lees contact for 12 weeks to allow the mid-palate to build texture and depth.

The wine was then left to settle before being clarified, filtered, and bottled in September 2022.