



# Pig in the House

Piquepoul Blanc  
2023

**Release Date:** September 2023

## Growing Season:

The 2023 growing season was arguably the best growing season for our ever-popular Piquepoul Blanc. The year threw some challenges our way, namely a wet, mild spring, but the longer-term weather forecasts were predicting a dry summer to harvest period. Piquepoul Blanc, being a variety native to the Mediterranean, is well suited to the year's conditions; it performed well. Yields were adequate, as was grapevine vigour. Piquepoul Blanc displays viticultural traits that are unique to the white wines we grow. Firstly, the fruit, while being prone to sun exposure, offers great resistance to sunburn, and the increased acid profile ensures the wines can maintain freshness.

## Winemaking:

The Piquepoul Blanc was harvested in one parcel, and when the fruit was determined to have a balanced flavour profile, this occurred at 12.3 Baume. The fruit was initially handled similarly to our Sauvignon Blanc. The juice was pressed off gently, with only the free run used in this wine. The wine was fermented with a higher-than-normal percentage of juice solids. Fermentation of the free-run juice was performed in stainless-steel tanks at 14 °C to maintain freshness, while aromatic yeasts were used to promote aromatics. Several finishing trials were conducted to develop the texture that best exhibited the variety's characters. Filtration and bottling were undertaken in rapid succession to maximise the freshness of the wine.

## Tasting Notes:

The colour is pale straw and vibrant. Piquepoul Blanc is a mildly aromatic wine demonstrating varietal beurre bosc pear and ripe lime, as well as an evident ocean spray saline quality. The aromas follow the palate and are complimented with a delicate structure, which adds to the food friendliness of the wine. This wine is a great accompaniment to oysters, seafood in general, and sunny afternoons.

13 % Alc | 7.7 Standard Drinks

