



KING VALLEY WINEMAKERS

Pizzini Arneis 2023

Tier 2 La Famiglia - Our wines are a family, each one their own character.

Story - Like Alfred Pizzini, Arneis is a tricky character—a real little rascal. It's all in the timing—you need to be quick to harvest and slow to bottle. But when timed just right, the rewards are immense. Featuring beautiful ripe pear characters, this Arneis is fresh, rich and savoury. Trouble worth getting in.

TECHNICAL INFORMATION

Varietal percentage: 100% Arneis

Picked: February 2023

Area harvested: 3 Ha

Yield: 68Hl/Ha

Average brix: 22.0

VINTAGE 2023

Probably one of our most challenging vintages for some time. It was very cold and wet for most of the growing season, causing our soils to be wet and soggy. There were even springs developing at some points in the middle of the vineyard which resulted in a few bogged tractors requiring some clever problem solving. The cold and wet also gave rise to high disease pressure and we are very thankful our team looked after the vines so well, protecting the crops from downy mildew. Thankfully the summer arrived late in December and dried out the vineyards allowing us to still produce some great wines in a very challenging year.

VINIFICATION

The Arneis was machine harvested at night. The fruit was crushed, de-stemmed and pressed lightly to minimise extraction of any harsh tannins. The juice was inoculated with an Alsatian yeast and fermented at a cool temperature (14 – 15 °C) to allow the best extraction of varietal expression and aromatics. The wine then spent six months in contact with yeast lees to add complexity and to give more roundness and texture to the wine.

MATURATION

Fermentation vessel: Stainless steel

Type of oak: portion in old oak

Fining agent: Vegetable product

Filtration: Cross flow

THE WINE

Vegan friendly. The colour is straw with lime green hues. The nose shows floral and ripe pear characters then leads into subtle grassy undertones and lemon balm. The palate is full, flavoursome and complex with pear and subtle quince characteristics. As the wine opens, the palate extends to apricots, almonds and hints of citrus, with our trademark bone-dry finish, lovely grainy texture and long length. Enjoy with spicy Thai basil prawns.

FINAL ANALYSIS

Total Alcohol: 12.6% Alc/Vol

Total Acid: 6.1g/l

Total pH: 3.11

Bottled: August 2023

Release: October 2023

