

# P

PETER  
DRAYTON



## ANOMALY

Arneis / Hunter Valley / 2022

‘Anomaly Series’ revels in the divergence from the expected. From the vineyard to the glass, Peter Drayton’s curiosity, drive and hard-won experience has led him to challenge convention, in cultivating and crafting wines from varieties beyond those that have made the Hunter Valley world-famous. Alternate varieties that are carving a niche for themselves; thriving and delivering with quality, consistency and verve.

### Colour

Light straw

### Nose

Lemon juice, pear, and honeydew melon

### Palate

Lightly textured honeydew melon, pear, with crisp acidity

### Winemaking

Arneis grapes were machine harvested. The grapes were then crushed, drained, and fined to produce a clear juice before fermenting in stainless steel tanks. From here, ferment was finished, and the wine was then filtered and bottled fresh ready to drink for your enjoyment.

### Food Pairing

Bacon and fresh pea spaghetti carbonara

### Vintage Notes

Vintage conditions in the Hunter Valley this year provided us with above average rain fall. This required a lot more work in the vineyard which turned out well in our favour. The fruit came in with a desired balance of acid and sugar which shows through the Hunter Valley wines we produced this year.

### Quick Notes

*Vintage: 2022*

*Winemakers: Grant Richardson | Jeremy O'Brien | Peter Drayton*

*Grape Variety: 100% Arneis*

*Bottled: November 2022*

*Growing Area: King Valley*

*Alc %/Vol.: 13.50% v/v*

*Titratable Acidity: 7.1 g/l*

*Ph: 3.27*

*Cellar Potential: Up until 2025*