

P

PETER
DRAYTON

ANOMALY

Tempranillo / 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

Medium ruby

Nose

Aromas of cherry and fig

Palate

Plum, cherry, vanilla, and clove

Winemaking

Our Ironbark Hill grown Tempranillo was machine harvested and cold soaked for two days to release colour and tannins from the skins. Wines were fermented for seven more days on skins before being pressed off and put through malolactic ferment in barrel. Wines were then racked off lees and left to age for nine months, topped periodically. The wine was then filtered and bottled ready to drink for enjoyment.

Food Pairing

Chorizo pizza with capsicum, manchego, made with a rich tomato sauce base

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: Peter Drayton | Grant Richardson | Jeremy O'Brien

Grape Variety: Tempranillo

Bottled: November 2022

Growing Area: Hunter Valley

Alc %/Vol.: 13.5% v/v

Titrateable Acidity: 6.0 g/l

Ph: 3.53

Cellar Potential: Best before 2030

Oak: French and American

Maturation: 9 months