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PETER
DRAYTON

ANOMALY

Montepulciano / Hunter Valley / 2021

'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

Maroon with pink hues.

Nose

Hints of boysenberry and pineapple.

Palate

Nuances of raspberry, red plum, and sour cherry.

Winemaking

Our Montepulciano 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 twelve months topped periodically. The wine was then filtered and bottled ready to drink for enjoyment.

Food Pairing

Perfect with beef brisket.

Vintage Notes

2021 provided a great year for wines good rainfall throughout the season and a dry harvest provided great concentration of flavours throughout all the grape varieties.

Quick Notes

Vintage: 2021

Winemakers: Peter Drayton/ Jeremy O'Brien

Grape Variety: 100% Montepulciano

Bottled: 25th May 2020

Growing Area: Hunter Valley

Alc %/Vol.: 13.0% v/v

Titrateable Acidity: 6.9 g/l

Ph: 3.46

Cellar Potential: 3-5 years

Oak: French

Maturation: 12 months