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PETER
DRAYTON

ANOMALY

Pinot Noir Shiraz / Hunter Valley / 2019

'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 burgundy.

Nose

Orange blossom and cloves.

Palate

Blueberry, mulberry and clove.

Winemaking

Pinot Noir and shiraz were cold settled for two days separately before warming and inoculating yeast. It was then fermented on skins for a week and plunged daily, before being transferred to oak barrels to finish malolactic fermentation. Once ready, the wine was blended and fined before being bottled in June 2020

Food Pairing

Perfect with roast lamb

Vintage Notes

2019 was an exceptional year for fruit quality with dry conditions accompanied by well-timed rainfall though out Spring and Summer. This, combined with appropriate irrigation, produced concentrated fruit flavours in the grapes which were picked at desirable acid and sugar levels.

Quick Notes

Vintage: 2019

Winemakers: Peter Drayton & Jeremy O'Brien

Grape Variety: 70% Pinot Noir, 30% Shiraz

Bottled: June 2020

Growing Area: Hunter Valley

Alc %/Vol.: 14% v/v

Titrateable Acidity: 7.0 g/l

Ph: 3.57

Cellar Potential: 5-8 years

Oak: French

Maturation: 16 months