

P

PETER
DRAYTON

ANOMALY

Saperavi / 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

Dark red plum.

Nose

Chocolate, plum, raspberry.

Palate

Raspberry jelly, blueberry, and dark chocolate.

Winemaking

Saperavi from the King Valley, Victoria was machine harvested and cold soaked for two days to release colour and tannins from the skins. It was fermented for seven more days on skins before being pressed off and put through malolactic fermentation 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 now fresh, or savour to drink five years from now.

Food Pairing

Wood fired pizza.

Vintage Notes

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

Quick Notes

Vintage: 2021

Winemakers: Peter Drayton & Jeremy O'Brien

Grape Variety: 100% Saperavi

Bottled: June 2022

Growing Area: King Valley

Alc %/Vol.: 14.5% v/v

Titrateable Acidity: 7.1g/l

Ph: 3.6

Cellar Potential: 1-5 years

Oak: French & American

Maturation: 12 months