PETER DRAYTON





ANOMALY

Vermentino / Hunter Valley / 2021

'Anomaly Series' revels in the divergence from the expected. From the vineyard to the glass, Peter Drayton's curiousity, 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

Clear pale lemon.

Nose

Lemon juice, grapefruit, floral

Palate

Sea salt, lime, floral

Winemaking

Vermentino grapes were pressed and clarified before fermentation.

Food Pairing

Enjoy with salt and pepper squid

Vintage Notes

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

Quick Notes

Vintage: 2019

Winemakers: Damien Stevens & Peter

Drayton

Grape Variety: Vermentino Bottled: November 2019

Growing Area: Roxburgh – Denman

Upper Hunter, Hunter Valley Alc %/Vol: 13.0% v/v

Titratable Acidity: 5.8 g/l Ph:3.38

Cellar Potential: 1-2 years

Oak: Nil
Maturation: Nil

