

P
PETER
DRAYTON

Wildstreak

Semillon / Hunter Valley / 2020

'Wildstreak' celebrates the maverick that is Peter Drayton. Though a fifth generation descendant of the Hunter Valley Drayton family, Peter has forged his own independent way, embodying the audacious spirit and adventurous vision of his very early pioneering forefathers.



Colour

Vibrant gold with a pale green hue

Nose

Fresh citrus blossom and lemon grass notes

Palate

Lemon, lime and grassy undertones are supported by a crisp, natural acidity providing a long, zesty finish.

Winemaking

Once picked the juice was chilled and settled in stainless. Ferment was by cultured yeast. The wine was filtered, raked and then held in stainless until bottling.

Food Pairing

Fresh seafood such as oysters, prawns, scallops and grilled fish.

Vintage Notes

With tough and extremely dry conditions added with the effects of smoke taint in the area has made for an interesting vintage of produce wines. With the yields down the concentration of fruit flavours in the grapes were sensational from the vines not effected.

Quick Notes

Vintage: 2020

Winemakers: Peter Drayton and Jeremy O'Brien

Grape Variety: Semillon

Bottled: June 2020

Growing Area: Hunter Valley

Alc %/Vol: 11.7% v/v

Titrateable Acidity: 6.9 g/l

Ph: 3.16

Cellar Potential: now to 6+ years

Oak: nil

Maturation: nil