

Q05

Arneis 2022
Ferguson Valley
Western Australia

COLOUR

Pale straw

NOSE

Yellow stone fruits, peach, citrus blossom, and Nashi pear

PALATE

Crisp and floral, rich, and full-bodied, this wine is waxy and aromatic with delightful characters of lemon, honeydew melon, and an enticingly textural mouthfeel.

WINEMAKING

Fruit was destemmed, crushed then pressed. The juice was transferred into two- and three-year-old oak barrels for wild ferment.

FOOD PAIRING

Creamy soft cheeses: feta, brie, camembert, mozzarella. Cheese risotto with hazelnuts and pork or veal in creamy sauce

VINTAGE NOTES

A very wet winter in 2021 resulted in record rainfalls across the southwest of Western Australia. December saw the heat arrive and it lasted throughout the ripening period. In a fortunate turn of events, the canopy that grew strongly after the healthy winter rains provided the protection required from the heat, protecting the fruit, and allowing it to ripen evenly, with great balance between sugars, acid, and tannin ripeness. An abundance of Marri blossom this year also protected the fruit, keeping the birds away from the vineyards and the grapes.



QUICK NOTES

VINTAGE

2022

WINEMAKER

Damian Hutton

GRAPE VARIETY

100% Arneis

BOTTLED

August 2022

GROWING AREA

Geographe

ALC %/VOL

14.0 % v/v

TITRATABLE

ACIDITY

6.21 g/l

PH

3.43

CELLAR

POTENTIAL

Up to 5 years

OAK

Two- and three-year-old French barriques

MATURATION

5 months

