

KRYSTALLO ESTATE

BELITSO

HIGH COUNTRY • VIC

KAMARI • 2021

QUICK NOTES

VINTAGE

2021

WINEMAKER

Adrian Santolin

GRAPE VARIETY

Kamari

BOTTLED

October 2022

GROWING AREA

Upper Goulburn

ALC %/VOL

13.9 % v/v

TITRATABLE ACIDITY

6.3g/l

PH

3.45

CELLAR POTENTIAL

4- 8 years

OAK

French, 10% new

MATURATION

11 months

COLOUR

Deep garnet

NOSE

Delicious aromas of spiced red fruits, white pepper, and dried bay leaf

PALATE

Blackcurrant, cherry, and a hint of charred oak are carried to a long finish by a crisp acidity

WINEMAKING

The fruit was harvested when sugar, tannin and acidity were all balanced. Fermentation was carried out in open fermenters, lasting ten days with regular pump-overs and plunging ensuring maximum colour extraction. Wine was then pressed off skins and transferred to oak for MLF and eleven months maturation before being carefully blended and bottled.

FOOD PAIRING

Barbequed lamb cutlets served with a Greek salad

VINTAGE NOTES

A warm, wet spring and an early start to summer ensured thick canopies, good flowering, and fruit set. Vineyard management was crucial to ensure ripening wasn't impacted and disease pressure was kept at bay. January temperatures saw a slower than usual ripening, however the mild days and cool nights provided ideal ripening conditions across all varieties.

