



Technical Notes – 2022 Vermentino

Small batch. Single vineyard. Handmade.

Varietal Composition: 100% Vermentino

Region: Riverland

Vineyard: Bassham Family Organic Vineyard, Barmera

Yeast: Wild

Harvest Date: February 2022

Bottling Date: May 2022

Release Date: August 2022

Barrel or Stainless: Stainless

Soil: Red sandy loam over limestone

Alcohol: 12%

Winemakers Comments: Vintage 2022 was another cooler year in the Riverland - after a bumper crop in 2021, hail in late spring and issues with bunch set on some patches, yields for the year are slightly below average. But what the year lacks in quantity, it makes up for in quality – ripping acidity, plush fruits and flavour for days characterize a vintage that, while not without its challenges, has offered up some very yummy wines.

Wild fermented in stainless steel, the wine also spent 4 weeks on fine lees, stirred twice weekly, giving it a beautiful, textural edge not often found in Australian Vermentino's. The cooler vintage conditions meant that acids remained high, even as sugar levels increased and flavours developed, meaning we have a little higher ABV than previous years, but also more depth of flavour, whilst not compromising freshness and drinkability.

Bold and bright, a distinct passionfruit, tropical vibe presents up front, a new-ish feel for the Vermentino this year. Structural and herbaceous – lemon thyme grassiness holds fort on the palate with a subdued citrus, stonefruit push providing a counterpoint in the background. Classic Vermentino on the finish – briney, seaspray savouriness again turned up a little – lots of flavour, lovely acidity, really putting itself out there this year.