



L A K E B R E E Z E
L A N G H O R N E C R E E K

2023 Pecorino

An exciting, new addition to the Lake Breeze stable of Italian varieties. Pecorino is an ancient grape variety originating in Italy's Abruzzo and Marche regions which has been undergoing a bit of a reawakening in Italy over the past decade or so. Our release is amongst the first of a handful of Australian versions which have crept on to the market more recently.

We secured some cuttings of pecorino a few years ago and a first crop of a little under a tonne was handpicked this year in the cool of the early morning.

The fruit which was super flavoursome with high natural acidity was immediately destemmed and lightly pressed before undergoing a natural ferment in seasoned French oak barriques with a medium level of solids retained.

It remained in barrel on lees for 6 months prior to bottling in November 2023.

Langhorne Creek's maritime climate has helped to deliver a wine with both generosity and bright acidity. Pecorino offers a different flavour profile to our other wines, being a fuller and riper style than our Vermentino.

It displays subtle floral notes, along with white peach and almond and the palate has a lovely texture and a long finish.

Only 65 dozen produced.

