

Production:

1.1t from Mark
Bartholomaeus' Eden
Valley Vineyard.
Total production - 1000
bottles.

Bottled Mid November 2022.

Colour:

Very Bright light new straw with hints of pale apple green.

Nose:

Nashi Pear, White Peach and hints of citrus counterpointed with an under tow of tropical fruit opulence over gentle yeast and oak complexity.

Palate: A cracking mouthful of

GETITINDIA!!! Kicking off

this tasteorama is a central core of white peach. Nashi pear and a cheeky hint of citrus. The Autumnal tour-de-force of fruit is magnificently framed with the gentle 'textural' grip of carefully curated tannins from both skin and seriously well seasoned French oak. The richness of the fruit is offset by wonderfully balanced acid that keeps the palate lingering till

dawn.

david Franz

I love having the opportunity to have a crack at a new variety.

Mark Bartholomaeus (who grows the High Eden Riesling for our Eden Edge) introduced me to Arneis a few years ago with three quarters of a tonne he wanted me to have



BARTHOLOMAEUS ARNEIS WILD FERMENT EDEN VALLEY A.D. 2022

a go at. To be honest, although I'd heard of the variety, I really knew bugger all about it. Good old professor internet quickly bought me a modicum of understanding and led me to believe we could make a decent fist of it. Turns out it was bloody good! 2022, in what is rapidly being recognised as a quintessential 'white year' has elevated our expression of Arneis to the next level! Drawing from my Chardonnay 'toolbox', we destemmed the fruit through the rollers and drained the free run though the basket press cage. The Arneis was then pressed off overnight with the pressings immediately being mixed with the free fun. The cool juice was filled to seasoned French oak hogsheads and allowed to start fermentation without inoculation. After it started ticking, it was placed in the cold room and allowed to slowly ferment for just over 4 months. Once primary fermentation was complete it rested on full lees to build texture for another 8 months before bottling in early 2023. Six months in bottle has brought the wine together and allowed the fresh peachy fruit to shine through. Cheers and Enjoy!