



VITICULTURE

100% Estate-grown and hand-picked from multiple blocks across the Estate.

Harvest date: 21 FEB – 3 MARCH 2021

Vine clone

P58, Mendoza, I10V1, 95, 76, 78

Site selection

Fruit for the Estate wine was sourced across seven sites from 18–35-year-old vines. The TarraWarra Estate vineyard has a northerly aspect across high sloping hillsides, which provides good drainage and air circulation.

Vintage notes

2021 was a textbook vintage. The spring weather was consistent with rainfall at the right intervals for flowering resulting in excellent fruit set. The growing season from December through to February saw excellent ripening weather and virtually nothing over 40 Degrees. As a result, sugar and flavour development occurred slowly and simultaneously. The yields were of an average size and excellent quality and representative of the TarraWarra site.

WINEMAKING

Skin contact time Whole bunch pressed

Yeast type Natural

Fermentation time Two weeks

Malo-lactic ferment None

PH 3.33

TA 6.08 g/L

Alcohol 13%

Cooperage Francois Freres, Mercurey, Damy, Bossuet

Vessel type, age and size Stainless steel tanks and French Oak: 10% new; 90% Barrique (225L); 10% Puncheon (500L)

Winemaker notes

Very restrained and complex nose of white peach, stone fruit and nuts with gentle minerality. Very elegant citrus flavour profile with a creamy texture and racy acid finish. A wine of great harmony which pairs well with salmon and soft cheese.