



VITICULTURE

Estate block M, O, and R

Harvest date 2nd March 2021

Vine age & features

Each variety was grafted in 2006 to rootstocks which are now over 20 years old.

Site selection

North facing vineyard, good air flow and exposure to sunlight. Steep slopes and a clay loam soil provide excellent drainage.

Vintage notes

The 2021 vintage was textbook, very even temperatures through spring without too much rain followed by excellent conditions in summer without being too hot. A classic cool climate season in the Yarra Valley and from the outset the vintage was characterised by incredible purity of fruit and refined flavour profiles. These lend an elegance and finesse to the wines, while building layers and definition.

WINEMAKING

Skin contact time

None, whole bunch pressed

Cooperage

Mercurey barrels & Francois Frere

Fermentation time 14 days

Malo-lactic ferment Nil

PH 3.29

TA 6.49 g/L

Yeast type CY3079

Alcohol 12.1%

Vessel type, age and size

Stainless steel tank and older French oak barriques

Winemaker notes

These three Rhone Valley varieties have a strong heritage in the Yarra Valley and our two rows of each consistently yield beautiful fruit.

Fresh aromas of Nectarine, Stone fruit, Green Apple and lychee with a honeysuckle twist flow through to a textural experience with flavours of citrus, lemon and white peach. A great match with soft cheese.