



VITICULTURE

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

Harvest date

2nd – 8th March 2022

Vine clone

P58, Gingin, I10V1, 95, 76, 78

Site selection

Fruit for the Estate wine was sourced across six 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

2022 vintage was quite low yielding due to the cool weather we experienced in the previous Spring. Timely rainfall throughout the growing season kept the vines active and healthy. This saw a period of excellent flavour development prior to harvest.

WINEMAKING

Malo-lactic ferment None

PH 3.2

TA 5.8 g/L

Alcohol 13.3%

Vessel type, age and size French oak barriques and puncheons, of which 10% was new oak.

Peak drinking/cellaring Ready to drink now, but will continue to drink well over the next 8-10 years or so with careful cellaring.

Food match pan seared John Dory with a parsley, caper and lemon butter sauce.

Winemaker notes

Initial citrus lift gives way to more toasty elements, stonefruit and grilled nuts.

Luscious textured palate which highlights the white peach characters. The wine finishes with a mouthcoating texture and palate weight that is also pulled together by fine and delicate acid.