



PINOT BLANC 2021

LIMITED RELEASE | 3,720 BOTTLES PRODUCED

[ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.28

Acid | 6.2 g/L

Closure | Stelvin

Oak | 6 Months French Oak

[VINIFICATION]

SINGLE VINEYARD

Hand-picked fruit from low yielding vines at our Oakbank vineyard was gently whole bunch pressed, wild yeast fermented and matured in older and larger format French oak barrels for 6 months.

[TASTING NOTES]

Lifted aromas balance grapefruit zest with soft notes of nectarine and jasmine that awaken your senses and have your mouth watering in anticipation. Experience an abundance of rolling flavour on the pallet combining lemon pith, wet slate and white stone fruits delightfully enhanced by vibrant acidity giving a complete mouth feel with a lingering mineral finish.

Enjoy alongside a decadent cheese board with quince paste or would pair perfectly with grilled tuna steaks or flaky fish dish.

[AWARDS]

97 POINTS | WINESTATE MAGAZINE 2022

94 POINTS | WINESTATE MAGAZINE 2022

93 POINTS | PATRICK ECKEL 2022

93 POINTS | AUSTRALIAN WINE SHOWCASE 2022

93 POINTS | WINE ORBIT 2022