

Vintage 2023



TASTING NOTE

VINTAGE CONDITIONS

VINIFICATION DETAILS

This fruit is from a combination of our own Marananga vineyard. Picked before sunrise, 100% destemmed whole berries into open fermenters for a 8-10 day ferment then basket pressed to seasoned French & USA hogshead barrels where it finished secondary ferment naturally. Remaining in these barrels for a further 14 months, then blended and bottled un-fined and un-filtered.

AWARDS

Halliday: 90 pts

TECHNICAL ANALYSIS

Alcohol	
14.5	
pH	Acidity
3.60	6.0

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Merlot	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Tom White	None	Screw top	Barossa Valley	Yes