



Background:

A James Halliday Australian Wine Companion 2015 edition ★★★★★ rated producer owned by the McCulloch and Norman families. They are friends from opposite ends of the world (Scotland and New Zealand) who fell in love with South Australia's bucolic Clare Valley.

Region:

Watervale, Clare Valley, South Australia.

Vineyard:

The bottom block of a high altitude (460m), organically farmed, 6ha single vineyard to the north-east of Watervale. The north-facing vineyard was relatively close-planted with three different clones in the late 1990s on the classic soil combination of red loam over limestone with a sprinkling of shale and slate.

2016 Growing Season:

A cold winter with below average rainfall was followed by a mild and dry spring with earlier than usual budburst and flowering. There was little rain from the beginning of November to the end of January. 50mm of rain fell right at the end of January into the beginning of February and this was the making of vintage 2016. It delayed ripening and allowed the vines to destress with no real disease pressure. The rest of February was very mild and 1.2° cooler than average. The yields were up on 2015.

Winemaking:

The grapes were hand-picked in the cool of the morning and the free-run juice was fermented at low temperature in stainless steel using a selection of yeasts to prevent any one from dominating and allowing the true character of the vineyard to shine through. The wine was racked and stabilised without fining prior to a light filtration at bottling.

Tasting Note:

Bursting with aromas of grapefruit, lemon and lime blossom with tangy lime juice on the palate and an intense, steely, mineral finish.

Production:

380 dozen. Bottled September 2016.

Analysis: pH 3.15 TA 6.93g/L Alcohol 11.5% G&F 1.04g/L Suitable for vegans and vegetarians

