

Produced by: Zerella Wines www.zerellawines.com.au

Variety: Arneis

Vintage: 2018

## **Tasting Notes:**

Seductive citrus blossom, spiced pear, and almond aromas dominate with subtle notes of panna cotta and nougat. The palate is rich and rounded in flavour, creamy in texture with a lovely balance and line and finishing with vibrant freshness.

## **Vineyard Information:**

The grapes were grown at the Peters Creek Road Vineyard in Kangarilla. This vineyard sits at an altitude of 330 meters above sea level which ensures warm days but, more importantly, cool nights. The cool evenings are ideal for growing Arneis as this slows sugar ripening and helps develop flavours whilst retaining natural grape acidity.

## **Winemaking Notes:**

Hand harvested at full flavour ripeness and then gently whole-bunch pressed straight to large seasoned-oak barrels. The wine (on full press-solids) was allowed to naturally ferment to sugar dryness. Post fermentation the wine was left on ferment yeast lees for four months prior to being naturally clarified and bottled.

**Alcohol:** 13.5%

**Production:** 240 six packs

## Awards:

94 Points - 2021 Winestate Magazine 91 Points - 2022 Halliday Wine Companion



