

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

Variety: Arneis

Vintage: 2019

## **Tasting Notes:**

Youthful green hues, with lifted fresh melon and honeydew aromas. The palate is focused in structure with a refreshing acidity and a deliciously textured mouthfeel.

This intriguing wine is fantastic with many types of dishes and will continue to mature gracefully over the next few years.

## 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 presssolids) 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: 321 six packs

## Awards:

90 Points - 2023 Halliday Wine Companion 84 Points – 2023 Melbourn Royal Wine Awards



