

# RISING

## AROMATIC DRY WHITE

### 2020 VINTAGE

A challenging vintage to pair with a challenging year in general. Spring 2019 was cool, windy and wet resulting in low crops due to poor fruit set. Temperatures remained moderate, and rain throughout the harvest period provided challenging conditions. Overall, the cool and wet weather resulted in low sugars (and thus alcohols) and crisp, refreshing acidity.

### VINEYARD

Single vineyard. The musk clone Chardonnay is officially listed as Mendoza clone, but it has a distinct musk aroma that leads me to believe it is a mutant clone of Chardonnay. This mutant, resides on the south-facing Birdwood slope. The Gewurztraminer comes from three separate blocks – 425, Number 1 and Hilltop. All four of these blocks in the blend display the classic terroir of Nillumbik – Bad Earth.

### VINIFICATION

The Chardonnay and Gewurztraminer, along with a melange of smaller parcels, were picked and vinified separately. Both were whole bunch pressed to old barrels for indigenous fermentation. Sulphured post sugar fermentation, then left on lees for eight months to build texture. The parcels were blended just before bottling, unfinned and unfiltered.

### TASTING

Pale Straw. There's a minerality here, but a certain seductiveness to its perfume too, like freshly sprinkled bath salts with dried rose petals, lavender, peppermint and candied musk. The palate is like a martini - albeit a sultry one - wet rock, olive brine with citrusy drive, maybe a touch of tart? It's not all linear; there's breadth with a hazelnut like mealiness. It's loooonnnng.

### ANALYSIS

Alcohol : 12%

pH: 3.30

TA: 7g/L

