



## 2021 BROKENBACK SEMILLON

Our Brokenback Vineyard Semillon is grown on well-drained sandy loam soils located in the heart of Pokolbin, Hunter Valley wine country N.S.W. The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality. The crop yields are relatively low, producing excellent concentration of fruit flavor.

<b>Vintage</b>	2021
<b>Variety</b>	100% Semillon
<b>Appellation</b>	Pokolbin, Hunter Valley
<b>Vintage</b>	Following on from a hot and dry 2020 vintage, the Hunter Valley 2021 vintage was quite the opposite. During the ripening period we experienced cooler than average summer temperatures along with a higher-than-average summer rainfall. These weather conditions placed some disease pressure in the vineyard which led to a selective hand-picking process at harvest time. The results of this hand-picking management practice ensured only clean, ripe fruit was harvested and wine quality was assured. The white wines made from the 2021 harvest are quite elegant in style displaying refreshing, delicate acidity.
<b>Winemaking</b>	After crushing and destemming the must was chilled to 12 degrees. The free run juice was kept separate from the pressings juice, and then cold settled. Once settled the clear juice was racked and inoculated with a selected white wine yeast and fermented at 12-15 degrees for 15 days. At the completion of the alcoholic fermentation the wine was racked off yeast deposits, stabilized, fined, and filtered for bottling in 2021.
<b>Appearance</b>	Pale straw with green tinged hues.
<b>Bouquet</b>	Delicate hints of lime and lemongrass.
<b>Tasting Note</b>	Our Brokenback Semillon is harvested early to capture the crisp citrus flavors with refreshing acidity. The palate displays elegant mineral elements with refreshing and crisp lime flavors present. The acid structure is vibrant and lively as a young wine, which will soften and gain complexity with age.
<b>Cellaring</b>	Excellent whilst young or will gain rewarding complexity with medium term cellaring 2 – 10 years.
<b>Alcohol</b>	11.5%



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PEWSEY VALE VINEYARD



## Pewsey Vale Dry Riesling 2021

### WINE DESCRIPTION

This wine and the philosophy behind it has not changed significantly since the first wine was made from the 1964 harvest. A blend from most of the blocks on the vineyard, this wine expresses the hallmarks of Eden Valley and the Pewsey Vale Vineyard.

A beautiful wet winter set the vines up for a healthy start to the growing season. A drier than average spring meant the vines responded quickly; growing and flowering well and setting a good number of bunches. Summer was warm and dry with cool nights to ripen the grapes and maintain freshness and natural acidity. The balmy Indian summer of early March helped finish the ripening of these perfectly balanced and flavoured grapes.

Since 2011, parcels have been fermented with the wild yeast that comes in on the grapes from the vineyard.

### TASTING NOTES

Pale straw in colour with green hues. Intense aromas reminiscent of fine dried herbs, white flowers, lemon and lime. The palate shows great length and depth with grapefruit and lime, fresh rosemary, white pepper and a hint of tropical fruit. The wine finishes with a fresh natural acidity which balances the flavour intensity, and a minerality that will reward medium to long-term cellaring

### FOOD PAIRING

Enjoy on its own, or with seared scallops, Thai noodle salad or salt and pepper squid.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Pewsey Vale Vineyard
Soil composition:	grey sandy loam
Elevation:	1,500 feet
Average Wine Age:	30
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment

### ANALYTICAL DATA

Alcohol:	12%
pH level:	2.99
Residual sugar:	1 g/L
Acidity:	6.6 g/L

### PRODUCER PROFILE

Estate owned by: Hill-Smith Family

Winemaker: Louisa Rose

Estate founded: 1847

Region: Eden Valley

Country: Australia

# 2021 d'ARENBERG

## THE HERMIT CRAB VIOGNIER MARSANNE



**WINEMAKER:** Chester Osborn  
**REGION:** McLaren Vale, South Australia  
**VARIETALS:** Viognier (61%), Marsanne (39%)  
**MATURATION:** 10% in seasoned French oak for 8 months  
**ANALYSIS:** 14.0% alc/vol | TA: 5.7 g/L | pH: 3.34

**BACKGROUND:** Many of McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna including the Hermit Crab, a reclusive little creature that inhabits the cast-off shells of others. Thus the Osborn family thought the name appropriate for this blend, as it is best enjoyed with shellfish and seafood dishes.

**WINEMAKING NOTES:** Small batches of grapes were crushed and transferred to stainless steel basket presses. Fermentation was long and moderately cool to retain fresh fruit characters. 4% underwent wild fermentation for extra complexity. 14% of the Viognier was fermented in seasoned French oak to add mouth feel and support the subtle Viognier tannins. Both components received similar treatment, but were not blended until the final stages of the winemaking process.

**TASTING NOTES:** Very aromatic! Pineapple leaps straight away leaps from the glass. It's a medium bodied white wine, with green papaya, melon, white nectarine, stone fruits, followed by a little hint of ginger on the finish.

**CRITICAL ACCLAIM:** 91 pts JamesSuckling.com

**ABOUT d'ARENBERG:** One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.



### Gilbert Pinot Noir 2021 – Orange

The grapes were harvested in small lots in the early morning, then gently plunged twice daily in open fermentation. The barrel ferment component initiated in old oak open fermenters with 25% whole clusters, was drained to fill 2 new French oak barrels with free run at 3.5 Baume. Here it continued to ferment in a super reductive environment increasing its complexity and interest. This component adds a bit of funk and fun! In addition to this, 1x 900L roll barrel (specific for fermentation on skins) was filled with destemmed fruit. This was rolled twice daily and fermentation initiated naturally with wild yeast. It was then basket pressed and delivered into a new 500L French oak puncheon where it underwent malolactic fermentation and maturation.



### **Technical Notes – 2021 Montepulciano**

Small batch. Single vineyard. Handmade.

**Varietal Composition:** 100% Montepulciano  
**Region:** Riverland  
**Vineyard:** Bassham Family Organic Vineyard, Barmera  
**Harvest:** March 2021  
**Bottling Date:** June 2021  
**Release Date:** August 2021  
**Fermentation Method:** 10 tonne open fermenter.  
**Length of Fermentation:** 9 days  
**Malolactic Fermentation:** 100%  
**Barrel or Stainless:** Stainless  
**Vine Age:** Own roots, 12 years  
**Soil:** Red sandy loam over limestone  
**Alcohol:** 14.0%

**Winemakers Comments:** 2021 was the kindest vintage we have experienced in 9 years of Delinquente – a La Nina cycle bringing good spring rainfall, mild summer temperatures and cool, crisp nights. The Bassham Family Organic and Biodynamic vineyard, bursting with natural vitality and life, took full advantage of Mother Nature’s gift and produced beautiful quality fruit – sweet, layered, and with piercing acidity – and plenty of it too!

The Montepulciano was harvested from two different patches on the Bassham Family Organic vineyard, on separate days about a week apart. Each pick was fermented separately and blended together just prior to bottling. The earlier pick carried a lovely tart acidity and green energy, usually associated with whole bunch fermented wines, while the later pick gives palate weight and the deeper fruit character for drinkability – the final blend bringing both parcels together in a really awesome way.

The idea with this wine is to make an uncomplicated red wine that provides flavour and energy. The thick skins provides a lovely, dark purple colour, and while the nose gives a feeling of power and intensity, the palate opens with a lovely, puckering fruit character, like a basket of freshly picked, maybe slightly underripe, but delicious mixed berries. The finish brings that tannin and those grippy, savoury elements back into play, while the acid keeps the freshness and length going. Pasta, pizza, BBQ, Salt and Vinegar Pringles – whatever, it’s a wine for all seasons.



# PAXTON

AAA  
McLAREN VALE  
2021



At Paxton Wines, we have been nurturing our family owned vineyards in McLaren Vale, South Australia, since 1979. We are leaders in organic and biodynamic winemaking.

Viticulturist David Paxton, along with Winemakers Ashleigh Seymour and Kate Goodman have combined their years of experience, and by embracing biodynamic and organic practices (fully certified since 2011), are producing the healthiest of vines.

Through the use of natural preparations and composts, the soil and vine are able to find the perfect balance. The end result is exceptionally pure fruit and "Wines with Life".

VARIETY: Shiraz 55%, Grenache 41%, Mataro 4%

COLOUR: Bright crimson red with a pink hue.

AROMA: Think dark brambly forest fruits intertwined with raw coffee beans, like a trek to the depths of the Balinese mountains. In the background, notes of fresh curry leaves, pine resin and balsamic notes hint to whole bunches used in the fermentation and completed by a feather-light touch of delicate French oak.

PALATE: Shiraz and Grenache together makes for such a dynamic blend and decadent mouthfeel. Shiraz bringing the mid palate weight and intensity of fruit flavours, while the spicy saffron liveliness of Grenache pulls everything together for a party on your palate.

The finish is just like ending your night with smooth electric beats.

CELLARING: The AAA is a fantastic wine when young, with potential to get even better in bottle over 10 years plus.

MUSIC MATCH: Electricity – The Avalanches

VINTAGE: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, spending plenty of time out in the vineyard tasting grapes getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration that we can't wait to share with you.

VINIFICATION: Individual vineyard parcels of Shiraz and Grenache fermented in a combination of open top and static fermenters. During this process, each parcel was plunged and/or pumped over twice a day for 14 days, to extract colour, flavour and tannin structure. The ferments were pressed to seasoned French oak barriques (225L) and puncheons (500L), where they were nurtured for 9 months prior to blending and bottling. ALCOHOL: 14.0%



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