Protero



Adelaide Hills 2024
AROMATICO - Gewürztraminer, Riesling, Sauvignon

"A white blend inspired by the wines of Northern Italy but suited to the spicy foods my household craves. Try with Miang Kham." - SCP

Vineyard / Peramangk Country, Kenton Valley, Adelaide Hills.

Block / Gewürztraminer – Block 1, Riesling – Block 3, Sauvignon - A friend.

Growing Season / An upside down, inside out vintage brought a new set of challenges starting with a cool spring, strong winds at flowering, a wetter than average January, a heat wave in March, and the driest autumn on record. White varieties offer pretty aromatics, perfect acidity, complex flavour and are set up for long lives.

Harvest / Gewürztraminer 22nd February, Riesling 28th February, Sauvignon 7th of March.

Blend / 75% Gewürztraminer, 23% Riesling, 2% Sauvignon

Process / All three parcels were individually destemed, gently pressed and held as juice before blending and co-fermentation on the 14th of March. A reasonably quick primary fermentation of 6 days was followed by a long slow settling in tank leaving 3 grams of residual sugar.

Maturation / Settled in tank post fermentation for 6 weeks before racking and stabilisation. Settled in tank again and cross-flowed before bottling.

Bottled / Mid-June 2024

Aroma / Wise | Energised | Daring. Turkish delight, rosewater and all the Gewurtzy fragrance but then melon, cinamon, clove and pink grapefruit peel.

Flavour / Captivating | Ambitious | Confident. A fruit cart loaded to the gunnels with melons and citrus followed by a smaller wagon of grilled nuts and exotic herbs like lemongrass, ginger stems in syrup and topped with flowers.

Texture / A slippery, slurpy entry that is soft and welcome soon becomes mouth watering through the finish. Phenolics add interest and a toothsome texture like bighting in to an unpeeled pink grapefruit makes it all the more exotic.

Cellar / We've done that for you, perfect as is.

Try With / Anything with spice and lick of chilli.

Varieties suited to the landscape, the region and this place, Protero

ALC: % 13.5

PH: 3.37

TA: 5.2