

TASTING NOTES

2024 Singlefile 'Small Batch' Arneis

Small Batch Project: #18

VINEYARD & WINEMAKING

Originating in Piedmont, arneis (or "little rascal" in Piedmontese, named due to its difficulty to cultivate) is typically a dry and fuller bodied white wine exhibiting notes of pear, apricot and florals.

There is a small parcel of this varietal grown very successfully in the Great Southern – while still relatively new plantings, the long, cool ripening window in the region allows for full fruit ripeness to be achieved while retaining delicate aromatics and acidity.

The 2024 growing season delivered early ripening conditions in the Great Southern region. There was good rainfall over winter. Spring was reasonably dry and summer relatively warm which resulted in harvest a little earlier than normal. Picked on 27 February 2024, the grapes were brought into the winery, with the free run juice undergoing a long and slow cold fermentation in a stainless steel tank immediately after pressing. This ensured the delicate varietal characters were preserved. The wine was bottled in September 2024.

THE WINE

The colour is bright and pale gold, and the aromatics display characters of pear and apple. The palate is lively displaying lemon, stone fruits and a subtle almond nutty character. The finish is clean, with great acidity and a lingering fruit presence. We expect this wine will show its best after a few years aging in the bottle.

New Release

TECHNICAL SPECIFICATIONS

Alc: 12.9% pH: 2.86 TA: 6.7 g/L Cellaring: 7+ years

