



2016 BLACK LABEL GRÜNER VELTLINER

Tasting Note

Crisp and full-flavoured, this wine displays a range of intriguing aromatics, and a certain aristocratic elegance befitting its Austrian heritage. Delicate on the nose it shows crisp green apple notes with appealing undertones of spice and citrus. On the palate it has a fresh acidity that keeps the wine in balance, and a minerality that adds complexity to the upfront fruit flavours. This wine can be aged but our recommendation is to enjoy it now with its youthful vibrancy.

Varietal: Grüner Veltliner

Vintage: 2016

Region: Adelaide Hills

ALC/VOL: 12.5%

Winemaker: Peter Leske

The Vineyard

Our white wines are all made in the cooler climate of the beautiful Adelaide Hills. The region has proved a perfect home for this classic Austrian varietal, where we source our fruit from a single vineyard located on a gentle east-facing slope in the northern section of the Mount Lofty Ranges. The temperate conditions are ideal for achieving balanced natural acidity and the enhancement of the delicious aromatics of this beguiling varietal.

Winemaking Notes

Having picked the fruit by hand we gently press it and let gravity do its thing. The juice is then fermented and matured in a stainless steel tank. Simple, respectful winemaking, intended to allow the grape to have the maximum impact on the finished wine... and it did!

Vintage Overview

After the earliest vintage on record in 2015, 2016 came even earlier - not by much, but enough to increase the pressure on us in the vineyard and winery alike as we moved swiftly to pick before the fruit moved outside the narrow window of perfect ripeness. Rain in late January was a welcome relief from a relatively dry winter and spring and helped to produce good yields with no negative impact on quality.

Reviews and Accolades

N/A - NEW

