

mandarin
wet stone
blossom
textural



2023 Black Label Arneis

Vintage Notes

The 2023 vintage was challenging from the start. High rainfall in September, October and November caused issues with flowering as well as flooding parts of the Yarra Valley. Harvest was 2 to 3 weeks later than the recent norm but increasing warmth in March and April allowed us to pick the different varieties in an orderly manner. Quality is exceptional on Chardonnay, Pinot Gris and Pinot Noir, crops are down about 20% but flavours as good as they get. While Syrah and Cabernet Sauvignon volumes are down, the quality is good. All up, a challenging but rewarding vintage.

Rob Dolan – Winemaker

Wine Notes

Colour	Pale lemon
Aroma	Mandarin, orange blossom, nectarine
Palate	Waxy white flowers, nashi pear, textured
Cellar	Zero to 5 years
Nutrition	88 calories per 120ml glass

Occasion

As winter moves to spring, practice la dolce vita and share a pear, rocket and gorgonzola salad.

Viticulture

Region	Yarra Valley
Vineyard	Murrumong
Harvest	20 March 2023
Method	Machine harvested

Winemaking

Process	Crushed, destemmed and cold settled overnight. Racked to barrel with light solids for barrel ferment, matured on lees for 9 months prior to bottling
Fermentation	Barrel fermented, allowed to warm to 25°C during ferment
Oak	New (30%) and seasoned hogshead for 16 months
Alcohol	13.5%
Winemakers	Rob Dolan, Adrian Santolin + The Team