



Pröterō

2022

'AROMATICO'

White Blend | Adelaide Hills - Australia



VEGAN

Stats

Grapes: 76% Gewürztraminer - 20%

Riesling - 4% Sauvignon Blanc

Vineyard: Protero Vineyard (Kenton Hill Road, Gumeracha)

Vine Age: 24-years-old for all varieties

Soil Type: Sandy loam over brown clay on deeply weathered rock

Viticulture: Sustainable

Fermentation: Inoculated – stainless-steel (separate ferment for Gewürztraminer - co-ferment of Riesling and Sauvignon Blanc)

Skin Contact: None

Aging: One month on lees before being racked once then blended

Alcohol: 13%

Residual Sugar: 5.9 g/L

pH: 3.28

Total Acidity: 5.5 g/L

Total SO2: 60 ppm

Total Production: 1,500 cases

UPC: None

Reviews

James Suckling | 90 points

Halliday Wine Companion | 90 points

The Wine Front | 91 points

About

This white blend was inspired by the wines of Northern Italy but are “strangely” suited to the spicy foods that Steve's household craves. (Steve highly recommends trying it with Miang Kham.) About three quarters of the blend is Gewürztraminer; the other two grapes, Riesling and Sauvignon Blanc, make up 27% and 2% of the blend, respectively. All varieties came from the Protero Vineyard on Kenton Hill Road in Gumeracha. The 2022 growing season was very cool, and on average, it was the latest on record since 2011. The dry autumn was long and cool, which allowed for great retention of acidity and flavor development.

The Gewürtz was picked in late February and had completely fermented by the time the other two grapes were brought into the cellar in mid-March. For that reason, the Riesling and Sauvignon Blanc were able to be co-fermented. Fermentation stopped at the desired level of sweetness, 5.9 g/L, by chilling. Both parcels were blended on yeast lees and were left to settle in stainless steel. No adjustments were necessary. Bottling occurred with a gentle filtration and sulfur addition. The wine is unfined.

Tasting Notes

Ginger, Asian spices, Turkish delight, beurre bosch pear and lemon on the nose. Compelling flavors enter like a laser of exotic fruits. The back palate is alive with stone fruit and lingering Asian herbs.