



Protero

2021

'AROMATICO'

White Blend | Adelaide Hills - Australia



VEGAN

Stats

Grapes: 76% Gewürztraminer - 20% Riesling - 4% Sauvignon Blanc

Vineyard: Woodside (Gewürztraminer) - Echunga (Riesling) - Carey Gully (Sauvignon Blanc)

Vine Age: 20-years-old for all sites

Soil Type: Sandy loam for all sites

Viticulture: Sustainable

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

Skin Contact: None

Aging: 4 months in stainless-steel

Alcohol: 13%

Residual Sugar: 7.5 g/L

pH: 3.31

Total Acidity: 6.1 g/L

Total SO₂: 73 ppm

Total Production: 1,167 cases

UPC: None

Reviews

James Suckling | 92 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. Three quarters of the blend is Gewürztraminer, which came from Sam Virgara's Woodside vineyard that was ravaged by the 2019 fires but are now well on their way to full recovery. Sam graciously offered Steve a small portion of his 2021 fruit. The other two grapes, Riesling and Sauvignon Blanc, were sourced from Echunga and Carey Gully, respectively. The 2021 growing season in the Adelaide Hills was, in a word, joyous. (What a strange contrast to the previous year.) There was absolutely no stress in the vineyard with plenty of water and heat at the right time. An extended ripening period without disease pressure led to great flavor build-up. The fruit was plentiful and perfectly ripe.

The Gewürtz was picked on February 22nd, 2021 and had completely fermented by the time the other two grapes were brought into the cellar on March 18th. For that reason, the Riesling and Sauvignon Blanc were able to be co-fermented. Fermentation stopped at the desired level of sweetness, 7.5 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 on the 23rd of July 2021, with just a small dose of sulfur.

Tasting Notes

Galangal, stem ginger, Turkish delight, beurre bosch pear and citrus blossom on the nose. Compelling flavors enter like a laser of exotic fruits. The back palate is alive with stone fruit and lingering Asian herbs like lemongrass and coriander root. Drink now, and like Steve suggests, pair it with spicy Asian food.