Smalltown Vineyards Sub Aqua Club Field Blend, Barossa Valley [Orange Wine] 2024

AMP0772024

Smalltown Vineyards

— South Australia, Australia

A hugely unlikely field blend of Viognier & Riesling, which make brilliant bedfellows in this aromatic, textural Barossa babe.

Production

Sub Aqua Club is predominantly a Viognier plus some other whites (mainly Riesling) that were accidently planted in a vineyard in Moppa Springs in the furthest Northern vineyard in the Barossa Valley. The vines are dry-grown, and all the fruit is harvested before sunrise to keep the grapes as cool as possible. Whole berries are placed in open-top fermenters with indigenous yeasts. The temperature is kept as low as possible to keep the ferment long and gentle, and the cap is plunged 2-3 times daily. After 5-7 days on the skins the ferment is pressed and racked to stainless steel to finish fermenting to dryness. MLF occurs in seasoned, neutral French oak and then the wine is left on the lees for about a month. The lees are then removed, and the wine left to age in barrel for 4-5 months before filtration and bottling.

Tasting note

Fresh apricot in hue, delightfully almost equally furry on the palate. It's at once marmalade and marble being all rich, sinewy, aromatic, and textural. Finely grained for a skin-contact wine, it should not be served too cold.

Food Match

Would work well with Hawaian pizzas, Vietnamese ginger dishes, pan-fried pear and cumin desserts, and any dry, aromatic curries.

ABV:
12.50%

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Category:
Natural

Appellation:
Barossa Valley

Grape Varieties:
Viognier 90%, Riesling 10%

Suitable for:
Vegan

Bottle Barcode:
0333300009741