



## BENDIGO SINGLE VINEYARD RED SHED 2022 PINOT BLANC

*An intriguing textural wine, dry with a refreshing crispness.*

### SINGLE VINEYARD RANGE

Drawing from Gibbston Valley's most intriguing vineyards, the Single Vineyard range gives full voice to site.

### 2022 BENDIGO GROWING SEASON

**EDIT** A very high quality vintage, in spite of a severe October frost. Warm spring and summer conditions gave even bunch weights and moderate yields. Benign conditions continued through to picking, with sufficient rainfall to keep vines healthy. Fruit at harvest was in beautiful condition.

### VINEYARD

The Red Shed vineyard is a relatively warm. A flat Bendigo site located below the Dunstan range. 230m above sea level, it has a gravelly, loess and sand based soil.

### WINEMAKING DETAILS

**EDIT** Picking Pinot Blanc at the optimum time is critical in order to preserve its freshness and citrusy acidity. The fruit is hand picked and whole bunch pressed. Racked into barrel on full solids, it undergoes a natural full primary fermentation and malolactic conversion. After 10 months on lees, it is racked out and bottled. The process encourages maximum complexity within a classic framework.

### AROMA AND PALATE

**EDIT** Pale straw colour, bright. The wine is vibrant, fresh and dry. Summer straw aromas on the nose combine with yellow flowers. Gently filling, its acidity and salinity thread through the palate. Crisp, refreshing and dry, it is a beautifully poised wine.

### CELLARING

**EDIT** Good now, becoming richer with a few years of bottle age.

### HARVEST DETAILS **EDIT**

#### CLONE

GHM

#### VINEYARD

Red Shed, Bendigo

#### SOIL

Fine sand over shallow gravel

#### BRIX

21.7

#### TITRATABLE ACIDITY

7 g/l

#### PH

3.35

### WINE ANALYSIS **EDIT**

#### ALCOHOL

13.5%

#### RESIDUAL SUGAR

0.92 g/l

#### TITRATABLE ACIDITY

5.20 g/l

#### PH

3.31

**CENTRAL OTAGO  
HANDCRAFTED WINES**