

2023 VIGNA CANTINA TREBBIANO

Our house choice of all things white meats

Native family white grape of Molise Abruzzi dry grown here in the Barossa Valley from a single vineyard dating back to 1903.

Region	Barossa Valley
Sub-Region	Koonunga Dunes
Altitude	280 metres
Vineyard Practices	Family traditional responsible farming methods with a diet of composts, native grasses & flora as ground cover with natural sprays for diseases.
Soil	Clay loam over iron stone shale
Trellis System	Single wire
Varietal	Trebbiano
Age of Vines	120 years
Alc/vol	12.5%
Closure	Stelvin
Yield per Vine	3 kg / 2.5 ton per acre
Oak Treatment	Seasoned Francois Feres 300lt French oak barrels
Total Production	3000 bottles
Vintage	Lovely mild vintage for the Barossa allowing for flavours to slowly build with excellent acid retention to achieve its electric styling. The old vine Trebbiano showcased small loose bunches of yellow nectar to produce another lovely textural table wine of character.
Wine Making	Hand picked & crushed into small 500kg fermenters for 8 days skin then basket pressed to seasoned French oak for 8 months to build texture, weight and complexity. A lovely energetic & very complex dry styling with lifted stone fruits, citrus florals and grapefruit. Flavours of zesty lemon, nuts, grapefruit and stone fruits that persists to a savoury saline finish. Enjoy it with shell fish and white meats or embrace it just on its own.

