

Protero,

Adelaide Hills `Aromatico` 2023

Adelaide Hills, South Australia, Australia



Grape Varieties **72% Gewürztraminer**
25% Riesling
3% Sauvignon Blanc

Winemaker **Stephen Pannell**

Closure **Screwcap**

ABV **13.5%**

Residual Sugar **3g/L**

Acidity **5.1g/L**

Wine pH **3.49**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**

PRODUCER

Stephen and Fiona Pannell have been working with the Protero vineyard, previously owned by Rose and Frank Baldasso, since 2005, when Stephen returned from working a vintage with Aldo Vajra in Barolo. Planted with five clones of Nebbiolo and regularly enjoying cool autumns, Stephen quickly recognised the vineyard's superb potential: "there aren't many places outside Piemonte where Nebbiolo has translocated well, but this vineyard is one of those places". While Nebbiolo remains at the heart of the vineyard, Stephen has also planted Gewürztraminer, Pinot Gris, Riesling, Barbera and Dolcetto, all varieties he believes are well suited to this cool climate site. His mission to create distinctly Australian expressions of these classic European varieties drives the Protero project.

VINEYARDS

The fruit for this wine hails from two different vineyards. The Gewürztraminer comes from the Protero vineyard itself which sits at an elevation of 500m on a gentle north-east facing slope. Here the Gewürztraminer was grafted onto pre-existing Merlot plantings. The Riesling is sourced from the neighbouring vineyard which was planted in 2000. The vines face south-west and soils are grey loam over clay flecked with granite.

VINTAGE

The third year of the current La Nina cycle was cool and wet, making for a challenging growing season. High winter rainfall continued through spring, delaying budburst and shoot growth. Thankfully a dry, mild summer followed, but harvest was delayed. Despite low yields the resulting wines are elegant with great flavour thanks to the long hang times.

VINIFICATION

Aromatico is a blend of Gewürztraminer, Riesling, and Sauvignon Blanc. The Gewürztraminer was harvested on 23rd March, settled as juice and held in tank. The Riesling arrived on 4th April, was gently pressed and blended with the Gewürztraminer, and again held in tank until the Sauvignon Blanc arrived on 14th April. Fermentation finally began on 1st May and lasted 8 weeks, leaving a touch of residual sugar. The wine was then bottled on 13th July 2023.

TASTING NOTES

This dry wine is rich and perfumed with aromas of lychee, lemongrass and peach balanced with a lifted floral note of rose oil and ginger flower. The palate is refreshing with lime aromas and rose water notes leading to a zesty, long finish.