# 2022 GARDEN OF EARTHLY DELIGHTS **BLANC**

### Released March 2023

Each year during vintage there's usually a new variety or new experiment we perform which not only keeps vintage exciting it keeps us learning. Some years have new varieties, others new fermenting or aging vessels. In 2022 we had the opportunity to work with some Vermentino from the McIvor Estate vineyard and a field blend of Riesling, Chardonnay, and Trebbiano which we blended to make the Garden of Earthly Delights Blanc.

## VINEYARD

Macedon Edge Vinevard Owners: Rosemarie & Markus 7ihlmann Region: Macedon Planted: 1997 Density: 2,666 vines per hectare Clone: MV6 on own roots

Aspect: East to West Soils: Granitic, ironstone washed through with granite sand

yellow and black cracking clays. Altitude: 500m

## TASTING NOTES

Blend of riesling, vermentino, trebbiano, semillon. There's a gentle fizz to this, more than mere spritz, and it has cider-like characters to go with it. It's both a subtle wine and a characterful one; lemon rind and wax, honeysuckle and nuts, a nectarine aspect. It's elegant, persistent, a bit funky, and has plenty to keep you interested.

over

## - 91 Points Campbell Mattinson

### WINE ANALYSIS

Alc/Vol: 11.8% Acidity: 6.4

## VINTAGE CONDITIONS

The winter of 2022 was very long and cold which led into a extremely wet spring. In October alone we had over 270mm of rain which meant our spray regime had to be on point! It dried out towards the end of the year and the result was average yields of high-guality fruit.

PH: 3.45

#### WINEMAKING

Fruit: The two vineyards were fermented separately. The Vermentino on skins and the Riesling blend was pressed and then fermented in stainless steel. Post ferment and racking, the wine was then blended.

Bottled: 27th July 2022

Yeast: Wild yeast





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