

Smallfry "Pimpernel"



Tasting Notes:

Rhubarb, herbal, cranberry, earth. Light and bright, some nice stalky tannin.

Production Notes:

100% Trousseau. Whole bunch fermented reductive style and Trousseau is the perfect vehicle. Sulphites 20ppm, natural ferments, unfinned and unfiltered.

About Smallfry:

Smallfry wines is a partnership in business and life between Suzi Hilder and Wayne Ahrens, viticulturists bitten by the winemaking bug. The essential component is estate grown Biodynamic fruit. As winemakers, they rely on wild yeast to conduct the primary alcoholic ferment with minimal intervention through the entire process. The style is food friendly, Euro style, with an eye on balance and subtlety.

Cellaring:

Drink now

Barossa Facts:

- The wine industry of the Barossa Valley was founded by German settlers.
- Barossa has been making wine since 1848 and has since been phylloxera free.
- The region has a Mediterranean climate that is ideal for full-bodied red wines.
- Pimpernel is a small plant of the primrose family.