

Smallfry

"Starry Starry Night"



Tasting Notes:

Cranberries, raspberries with a bit of plum at the back. Starts juicy then finishes dry, puckering. A chance to try the variety by itself in pure form.

Production Notes:

100% Cinsault. As our Cinsault plantings bear fruit it is a pleasure to be exploring the potential of this variety to counter the effects of climate change. This is pure unadulterated Cinsault, it is important to me that light palate weight does not mean a simple wine. Naturally fermented, 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 through 2023.

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.