

Smallfry

"Tangerine Dream"



Tasting Notes:

Citrus peel and spice blend with baser notes of oatmeal and brown rice. Full and dry, grainy tannin make this the red drinkers white, multi layered, rewards time in the glass.

Production Notes:

Semillon 46%, Pedro Ximenes 41%, Riesling 10.5%, Roussane 2%, Muscat 0.5%

Biodynamically grown and probably the last vineyard to have plantings of Pedro, Semillon and Riesling in the whole Barossa. Wild ferments, aged in old oak, unfinned, unfiltered, minimal sulphur added.

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 2022.

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.