

Ben Haines

Amber 2022



Tasting Notes:

A fresh and breezy, lightly-structured amber wine with explosively crunchy fruit, cool herbal/spice notes and deeper, more savory spice layers - as well as some gentle, oxidative nuttiness. Find compelling moments in both the treble and bass from all of the thoughtful componentry.

Production Notes:

70% Semillon (Pyrenees), 20% Roussanne + 10% Marsanne (Yarra Valley)
Separate ferments: Semillon wild on skins for 4 weeks with partial malo, then 3 months on lees; Roussanne wild in old oak for six months with full malo; Marsanne wild and warm on skins with regular plunging to build up tannins. Six weeks on skins.
11.8% abv

About Ben Haines:

“What drives me every day is the connection with place, and its interpretation through winemaking.” -Ben Haines
Ben’s wines are intensely textural with flavors continuing to develop sip after sip. The fruit is expressive and the structure is present without being constraining. He sources grapes from multiple locations in Australia with the intent of showcasing their quality and unique sense of place.

Cellaring:

Why wait...

Yarra Valley Facts:

- Yarra Valley is known as the birthplace of Victoria's wine industry – with vines dating back 170 years
- A cool climate region best known for producing Chardonnay, sparkling and Pinot Noir, there are a growing number of new exciting plantings of all sorts of varietals.