

VINO VOLTA

'different skins' 2022



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Garth Cliff and Kristen McGann

Grape(s): 53% Frontignac (aka Muscat Blanc à Petits Grains) and 47% Gewürztraminer

GI: Grapes from two GIs in Western Australia, Swan Valley and Perth Hills

Site(s): Frontignac from Fishtail vineyard in Swan Valley and Gewürz from Perth Hills (Hainault vineyard)

Vintage notes: 2022 had an average early season that headed into a prolonged warm spell from late December with several heat spikes - way more than usual. This made for an unpredictable harvest period where ripening was at times accelerated and at times delayed. Great quality for those being meticulous.

Vineyard notes: Frontignac is from 30 year-old vines east-west planted. Gewürztraminer is from an organically managed vineyard in Perth Hills (certified) and 50 year-old east-west planted vines.

Winemaking: Hand-harvested between mid- January and late February. Each variety is picked separately and naturally fermented, spending three weeks on skins before pressing off to old barrique. The wines are matured for around 7 months on lees. Vegan.

Closure: Stelvin **ABV:** 12%

Legend tasting notes: Vino Volta defines this wine with the Italian *guazzabuglio*, which means some sort of wild blend: hodgepodge, potpourri, or jumble. A deep rose color, with aromatics of pink grapefruit, lychee, strawberry gum leaves (a type of native eucalyptus), ginger, rose, saffron, and sweet spice. Turkish delight, orange oil, crushed-velvet tannins, and a slight bitterness kick in on the palate.

Label: Designed by Anitra Stene and Garth Cliff, most of Vino Volta's labels are based on the same scene: the vineyards below the Darling Scarp with the Swan River winding its way through. The Noongar people believed the Swan River was created by the Wagyl, a Rainbow Serpent. Different wines have different color variants and interpretation of the same scene.

Production size: 310 dozen

Scores: 92 Points (Wine Advocate), 93 (James Suckling)