

VINO VOLTA

'different skins' 2023



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: January into February is the harvest period and it was perfect; warm but without any excessive heat. This, coupled with moderate yields, meant ripening was slow and steady. Patience was rewarded and Vino Volta made some of their favorite wines to date in the 2023 vintage.

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 four weeks on skins before pressing off to old barrique. The wines are matured for around 7 months on lees. Vegan.

Closure: Stelvin **ABV:** 12.5%

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: 300 dozen

Scores: 93 Points (Wine Advocate)