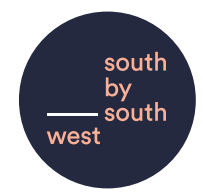


the meandering négociant



2022 ROSSO BIANCO PINOT NOIR CHENIN BLANC



Inspiration for this wine comes from the people! People who aren't afraid to choose their own adventure. People who struggle to decide some days between white or red, and people who aren't afraid to get a little chill on a red wine....

Although this blend of varietals and regions as a still dry red is a rare expression in Western Australia, red and white varietal combos are not anything new, and certainly not ground-breaking. There is the famous Rhone, Shiraz Viognier combo, in Tuscany with Sangiovese, Malvasia and/or Trebbiano going into Chianti, and of course Pinot Noir, Pinot Meunier and Chardonnay hailing from Champagne producers. These examples are distinguished old world regions and classic, traditional wines. With our Rosso Bianco we are hoping to give a new world flare to varietals that have been blended for centuries. We are not trying to diminish or take away anything from the single varietals, but rather to show was a combination can do. Some would argue that these varietals don't need a partnership, but Aristotle would say the whole is greater than the sum of its parts. We just say give it a go and find out!

Again, we continue to the challenge the norm, by blending varietals not usually seen together. This year's Rosso Bianco is Pinot Noir lead, and supported with Chenin Blanc. Again, there are no rules when it comes to wine and that's what makes it fun. This is a wine you can drink with or without food, chilled or not chilled, but it will always taste better when enjoyed with friends.

VINTAGE & VITICULTURE

2022 was a great vintage and proved once again that even years are great vintages in the West! Things took a while to kick off with a cool, wintery spring and significant rainfall in October delayed the onset of budburst and flowering in the vineyards. Flowering and fruit sets were on the lighter side resulting in slightly lower yields due to the spring conditions over the growing season. Summer was influenced by another La Niña season – beautifully dry, warm, sunny days right through December, January and February which lessened the disease pressure that was experienced with the wet and humid conditions of 2021. Veraison was delayed by around a month, but the consistent heat saw a rapid ripening period in the whites, and the dry weather allowed for predictable ripening patterns across most varieties which made for a very organised and well-planned vintage.

Bird pressure was also low this vintage with perfectly timed Marri blossom which provided enough of a distraction to keep the Silvereyes busy. The only significant challenge in the vineyard was the scorching heat wave over Christmas resulting in sunburn on some exposed white bunches which again lowered the crop. Yields were

also lower than expected, influenced by the very dry conditions – especially for the dry-grown vineyards which took a hit with lower bunch weights and smaller berries.

This fruit is a blend of clone 114 and clone 115, sourced from a vineyard in Pemberton, and harvested on March 15 2022. The Chenin Blanc fruit was sourced from a Margaret River vineyard in the Treeton sub region and was harvested on March 7. On a whole, wines from the 2022 vintage will be characterised by intense aromatics, plush concentrated fruit, great structure and depth of flavour driven by good natural acidity. Even with the warmer conditions, the delicacy and elegance were not compromised. A stunningly epic vintage.

WINEMAKING

The Pinot Noir grapes were crushed, destemmed and cold soaked in tank to extract and stabilise a nice colour early on. Gentle pump overs were performed twice daily. After only 8 days on skins, for a lighter extraction, the fruit was pressed to tank and settled before being sent to 2-3 year old French Oak barriques to undergo malolactic fermentation and maturation for six months. The Chenin Blanc fruit was gently crushed and destemmed and cooled on skins for 8 hours before being pressed to tank and allowed to settle and cool for 24 hours and then transferred to another stainless steel tank for fermentation and maturation.

After 6 months, the Pinot Noir barrels nominated for this wine were blended together with the tank fermented Chenin Blanc and bottled. The wine was cross flow filtered and minimal sulphites were added to stabilise the wine and ensure its shelf life. For this wine, the focus was again on the purity, but also on the expressive aromatic profile, enhanced savouriness, and the soft and fine tannins that can handle being put in the fridge and chilled.

APPEARANCE, NOSE & PALATE

In a glass the wine presents with a vibrant translucent crimson red colour, appreciated clearly through the flint bottle. The nose is lifted and aromatic with cherry and red berry aromas mixed with a little spicy white pepper. The palate edges slightly over to the savoury side of the spectrum with some silky but present tannins and zesty chenin lift that provides for a thirst-quenching red wine with a difference

Region	Pemberton Margaret River
Alcohol	13.0%
Drinking Best	2022- 2024