



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

ARNEIS 2019

VINEYARDS

The fruit was sourced from 2008 plantings in the Adelaide Hills. Soils are Clay over limestone. Yields were 2 tonne to the acre.

WINEMAKING

The Arneis was crushed then fermented on full solids. The ferments were run between 12-13 degrees. The ferments were inoculated with an Austrian yeast strain. Minimal malo and left on lees for 3 months.

OAK TREATMENT

None

TASTING NOTES

Arneis trademark is its exotic perfume and elegance. It offers aromas of white flowers with an underlying minerality, followed by fresh flavours of apples, pears and apricots with nuances of hazelnuts and almonds. Despite its delicate nature, it is full bodied with a wonderful persistence and a soft finish.

