

2018 Piquepoul

2018 Vintage

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and we had several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April. 2018 is shaping up to be a vintage of exceptional quality. The resulting wines are intense and concentrated, the whites rich and flavoursome, the reds structured and complex.

Background

Piquepoul has long been a favourite of the Lloyd Family and was selected as having potential as a new variety for McLaren Vale. We imported the cuttings from a nursery in southern France and had our first release in 2015. The variety has proven itself to be well suited to our Mediterranean climate and has found a new home in the Vale. Its fresh acidity and lively texture make it a great accompaniment for Seafood, particularly oysters and other shellfish.

Tasting Notes

A light, bright white with layers of lemon, white flowers, sherbet, rose water and a hint of sea spray. The palate is exciting and fresh greeting you with vibrant acid; preserved lemon, lime zest, crisp nashi pear and green apple ensue.

Serving Suggestion

Best served with freshly shucked oysters - the ultimate companion to compliment Piquepoul's lively acidity. Or try some lightly grilled fresh caught squid dressed with a squeeze of citrus.

Winemaker Says

We planted Australia's first Piquepoul vineyard in 2010 after falling in love with this delightful southern French Variety. The delicate texture and lively acidity make it a great partner to Australia's fresh seafood and in particular Oysters.

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Piquepoul
Alcohol:	12% alc/Vol
Total Acidity:	7.05 g/L
pH:	3.0

