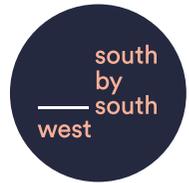


the meandering négociant



2020 'ARANCIA'

CHENIN BLANC (ORANGE WINE STYLE)



Every vintage we make an 'orange wine'. The Arancia is a skin contact white wine. Basically, it is a white wine made in the style of red wine. The name 'Arancia' (translating to orange in Italian) stems directly from the distinct orange tinged colour achieved from extended skin contact, and also pays homage to the stylistic approach of 'Ramato' wines, something we are seeking to achieve with this wine. We choose to make a skin contact white wine each vintage to continue our focus on producing food paired wines and wines which highlight phenolics in a clean style. This style of winemaking can result in fantastic food wines, and highlights qualities of the grapes, terroir and winemaking that non-skin contact white wines sometimes struggle to achieve.

Each vintage the grape varietals used in our Arancia changes, with this year being Chenin Blanc (2018 was Chardonnay / Viognier and 2019 was Semillon / Sauvignon Blanc). The 2020 Arancia was cooled on skins for 12 hours prior to being pressed, with the juice then added to barrels, which had been half filled with whole berries. This was then left to ferment and mature with the whole berries for 9 months before being pressed again and bottled. The Arancia is un-fined, un-filtered and bottled with some harmless lees in bottle, which provides some real texture!

VINTAGE & VITICULTURE

2020 was an unusual vintage for Margaret River. Harvest started almost a month earlier than normal years, yields were significantly lower, ripening conditions were near on perfect, the marri blossomed, and the last half of vintage was conducted in COVID-19 lockdown! Although 2020 was a challenging year around the globe, in Margaret River we have been very fortunate with exceptional fruit quality – albeit with lower yields. The lower yields were due to the smaller berries and bunch sets which were a factor from the 2018 conditions on the preparation of the fruitful nodes, as well as some wet weather impact during flowering and fruit set. Although production volumes were down due, the small berries have provided exceptional fruit due to the concentration.

Apart from rain during flowering, the rest of the ripening conditions were ideal with warmer than average conditions and no rainfall, bird, or disease pressure. The Chenin Blanc for this vintage was sourced from a local grower in the Treeton subregion and was hand harvested in the early hours of the morning in late February.

WINEMAKING

The hand-harvested fruit was cooled on skins for 12 hours and then pressed. The juice was then added to neutral French oak barriques, which were half filled with un-pressed, Chenin Blanc whole berries. This was then left to ferment and mature with the whole berries and on solids for 9 months. During fermentation and maturation no sulphur was added and malolactic fermentation was encouraged. After 9 months the berries and wine was removed from the barrels before being pressed again and then bottled – un-fined and unfiltered with minimal sulphur.

APPEARANCE, NOSE & PALATE

In a glass this wine is pale orange, with a hazy almost cloudy appearance when disturbed and the lees are suspended. Dominated by white flowers and gentle citrus aromatics. The palate presents as a skinsey, savoury, textural wine with notes of pears, honeydew melon, and a balanced level of phenolics and acidity on the finish.

Region	Margaret River
Alcohol	12.5%
Drinking Best	2020 – 2021