



## RIVERINA

Winemaking

Originating in the Languedoc region in the southwest of France, Aranel is a rare and unique varietal prized for small berries, excellent acid retention and disease resistance. Resultant wines produced tend to be vibrant and fruit forward, typically displaying florals, tropical fruit, and mouth-watering acid.

Our Aranel is harvested from a single vineyard in the cool of the night and delivered to the winery where it was destemmed and chilled and to our bag press. The free run portion was clarified and fermented at a low temperature with an aromatic yeast that promotes varietal expression. Following fermentation, the parcel was aged sur lie for 12 weeks prior to blending, filtration, and bottling.

Tasting note

Pale straw in appearance, our Aranel displays fragrant aromas of pineapple, guava and lime zest entwined with orange blossom and gardenia notes. The palate displays fresh and lively flavours of tropical fruit salad, yellow stone fruit, talc and alluring mouth-watering acids.

Region

Riverina, New South Wales.

Wine Analysis Alcohol: 12.26% PH: 3.25 TA: 6.42g/L RS: 3.3g/L

**Style** 

Bright, crisp, dry and fruit driven. Stylistically, we think our wine sits somewhere between a zesty Pinot Grigio and a fruit forward

Riesling.

Food Match

Enjoy chilled as an aperitif or as a compliment to crispy skinned chicken and Mediterranean roast vegetables.

Cellaring

Recommended to drink in its youth or cellar carefully for up to 2 years.

> Winemaker, **James Ceccato**







## RIVERINA

## **Packaging Detail**



Carton Packaging

Range: Alfresco Range

Product: Aranel

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966005860

Carton Barcode No: 69335966005862

Bottle: Premium Burgundy (AG-086)

Bottle Weight (grams): 415

Package Weight (grams): 1070

Bottle Dimensions (hxd): 284mm x 79.8mm

Carton Size: 6 pack

Carton Dimensions: 241mm x 161mm x 298mm

Slipsheet Configuration: 78 (domestic) - 104 (export)