



## Old Vine Kerner 2022

*A standout vintage*

### Blend:

#### 100% Kerner

- 96% Press
  - Hand sorted
  - Hard press
  - Post press results:
    - 90 Oe, 11.85 g/L TA, pH 3.2
  - 7 month wild fermentation, plus 1 month on lees
- 2.5% Free Run
  - Hand sorted
  - Post press results
    - 90 Oe, 12.75 g/L TA, pH 2.95
  - Wild fermentation
  - 5 months lees ageing
- 1.5% Acacia barrel fermented (2021)
  - Whole bunch press
  - Post press results:
    - 73 Oe, 15.5 g/L TA, pH 2.7
  - Time in barrel: 11 months



### Bottles produced:

440 bottles

### ABV:

12.5%

### Sulphur:

Bottled at 24ppm free

### Other:

Unfiltered

### Vintage comments:

*A great vintage. Drought-like conditions contributed massive flavour intensity & ripeness.*

*The lack of rain did lead to some mildew issues in the Kerner, but only the best fruit was selected for this, and Justinius Kerner. A stand out vintage for all of our Kerners.*

### Winemaker comments:

*This was the best Kerner we've ever worked with. Incredibly ripe & aromatic, this tank took 7 months to ferment, with an additional month on lees. Despite all that time, the wine has emerged impressively fruit-forward and beautifully textured. An absolutely fabulous wine. Concentrated, complex and joyous. Perfect for wine pairing.*