



## ARLEWOOD LA BRATTA BIANCO 2020

### Award Winning Wine

“A wine that brought goose-bumps due to my unabashed love of fine white Bordeaux! This is a stunning assemblage of Bordeaux's white varieties with semillon leading the way, 40% barrel-fermented and aged for 6 months in 10% new. A cheeky dash of chardonnay, too, to provide some mitigating fill to the herbal scents and racy acidity. Either way, it works brilliantly! This is a tour de force of winemaking, underlain by a profound love and understanding of the fruit and its origins. Waxy, creamy; redolent of candied quince and pungent lemon oil. Textural. Compelling. Superb wine!” *followed by - James Halliday, Australian Wine Companion 2019* The flagship La Bratta range was inspired by the village of La Bratta in Northern Italy where Garry's mother was born, and his grandfather and great grandfather were vignerons. The wines are a true reflection of the best fruit and blends from the vineyard and Forest Grove region. A blend of primarily Sauvignon Blanc with small components of Semillon and Chardonnay. There is the judicious use of French oak and extended time on yeast lees. The nose presents a toasty and savoury, almost gunflint character with underlying citrus and barley sugar appeal. A dry and medium to full bodied style with well integrated acid and lemon grass, preserved lemon and grapefruit flavours. The wine is extraordinarily balanced and poised with a very long finish

#### **Tasting note**

##### **Colour:**

**Bouquet:** a toasty and savoury, almost gunflint character with underlying citrus and barley sugar appeal

**Palate:** A dry and medium to full bodied style with well integrated acid and lemon grass, preserved lemon and grapefruit flavours. The wine is extraordinarily balanced and poised with a very long finish.

**Food Pairing:**

**Cellaring:** Enjoy now to 2025

**Technical Details**

**Variety:** 79% Sauvignon Blanc, 16% Semillon, 5% Chardonnay

**Vintage:** 2020

**Region:** Margaret River, WA

**Alcohol:** 13.4%

**Maturation:** Fermented and matured in 50% new, 50% two to three year-old French oak barriques for 18 months.