

In 1969, the first vines were planted and a winery established in this area, which was traditionally sheep grazing pastures. As such, the locals considered it would only ever be one of a kind and thus the road leading to it was named "Winery Road". Despite their doubts, the area has flourished and is now recognized as an official Wine Region.

VINTAGE 2021

Late winter rainfall assisted with replenishing poor soil moisture levels prior to budburst, but variable weather early in the season impacted on the timing of bud-burst and led to the first challenge to evenness of shoot length. Strong storms in late spring provided some leaf and fruit damage but overall rainfall was low and continued that way for the balance of the season.

Flowering commenced with ideal conditions but several weeks of inclement weather events at this critical time deferred the later flowering vines even further. Fruit set was average in the whites. An extreme heat event in January wreaked havoc with the fruit. The lack of rainfall late in the season allowed the fruit to be hung out until flavour ripeness caught up to physiological maturity. The resulting wines are very strong with great colour and intensity, although yields are much reduced.

Whites benefited from the cooler climatic conditions and maritime influence of the Currency Creek region, with good fruit ripeness and naturally balanced acidity.

ALCOHOL REGION COMPOSITION pH TA 12.0% South Australia 100% Chardonnay 3.01

7.35

TASTING NOTES

A refreshing zesty wine with hints of peach & melon, complexed with the cracked yeast character of extended time on yeast lees.

WINERY ROAD 2021 BRUT CUVÉE