

LLOYD BROTHERS

2023 Adelaide Hills Picpoul



Vintage
2023

Region
Adelaide Hills

Grape Variety
100% Estate Grown
Picpoul

Alcohol
10.5% alc/vol

Vineyard

Fruit was handpicked from Block 10 of Lloyd Brothers Adelaide Hills vineyard on The Range. (Kuitpo) Picpoul was grafted onto 20+ year old rootstock which allowed for all that energy to be focussed into establishing the new grafts.

Geology of the Adelaide Hills Estate

Located on the Burra Group Geology which is some of the oldest in the region: c. 750 million years. More particularly the Belair Subgroup which is laminated, grey siltstone.

Winemaking

The coldest and latest vintage we have on record for this vineyard. This resulted in picking Picpoul at the end of April/start of May at the trademark low baume and high acid that we have become accustomed to. All the fruit was hand-picked and wholebunch pressed with a small percentage of the soft pressings being used in this year's Estate Picpoul. Due to the cool vintage some adaptation was needed in the winemaking process this vintage. We allowed a small percentage of the blend to go through malolactic fermentation to soften the acid. We also experimented with a couple of small parcels undergoing wild fermentation without the addition of any yeast. We were very happy with these trials, and they made it into the final blend. Following ferment, the wine was assembled from multiple parcels after which time it spent at least a month on lees with regular stirring to help build mid-palate weight and mouth feel. Vegan friendly.

Tasting Note

Pale in colour with a tinge of green, this bright, fresh Picpoul has lifted aromas of lemon myrtle, white blossoms and citrus. The palate displays granny smith apples, honeysuckle and lemon pith with mouthwatering freshness. Originating from the South of France, Picpoul is famously paired with Oysters and seafood. Best enjoyed chilled.