

## 2024 Adelaide Hills Estate Picpoul



**Vintage**  
2024

**Region**  
Adelaide Hills

**Grape Variety**  
100% Estate Grown  
Picpoul

**Alcohol**  
10.5% alc/vol

### **Vineyard**

Fruit was selected 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**

A cool vintage led to great flavour development at low baumes whilst retaining great acidity. Fruit from the estate was selectively harvested with just the freerun juice being used for the Estate Picpoul. The juice was settled prior to a long, cool ferment which helped to maintain all the lovely notes from the idyllic 2024 vintage. Following ferment, the wine spent at least one month on lees with regular stirring to help build palate weight and mouthfeel. 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 a lime citrus edge. The palate displays granny smith apples, honeysuckle, lemon sherbet and lemon pith with mouthwatering freshness. Best enjoyed chilled.

### **Food Suggestion**

Originating from the South of France, Picpoul is famously paired with Oysters and seafood. Coffin Bay Oysters and Sellick's Salt and Pepper Squid is a favourite pairing locally. It is also extremely well suited to Asian cuisine such as Japanese Sashimi.