



2019 Antiquarian Rare Field White

An Antiquarian is a collector of rare or ancient books and curios, a name befitting this rare and exclusive wine. Antiquarian wines, the pinnacle of quality, are hand crafted from only the very best parcels.

In many regions of the world, the ancient practice of field blends is perpetuated today. Some say field blends began in small plots where a mixture of varieties was planted so it became a practice of mixing all the fruit in the vineyard together. What the field blend does is take the ultimate test of terroir and allow the varieties grown there to meld into a seamless wine with complex layering.

The Antiquarian Rare Field White was the creation of Phil Reedman MW and winemaker Peter Gajewski.

Description

Capturing the essence of the vineyard on the day of harvest, pressed and fermented in freshly shaved and toasted French oak barrels. Patience and skilful timing was paramount in ensuring style perfections. Regular lees stirring is of high importance to maintain consistent style. The 2019 vintage was dry and warmer than average which reduced yields but intensified flavours.

Alcohol	14.0%
Titrateable Acidity	5.9
Sugar	2.29 g/l dry
pH	3.18
Closure	screwcap
Fruit	Semillon 34%, Chenin Blanc 29%, Muscadelle 27%, Colombard 10%
Region	Riverland, South Australia
Production	Two hundred cases 6
Cellar	5-10 years: Will cellar for five years or more if you seek aged characters or serve lightly chilled as an aperitif. & Vegetarian friendly.
Vegan	
Colour	Sheer white gold
Bouquet	An elegant mix of full tropical aromas of exotic stone fruits and fresh Guava supported with creamy rich toasty oak.
Palate	Mouth filling tropical flavours cradled in perfect balanced French oak, delivering a full taste sensation of citrus, passionfruit and a creamy short bread. The silky fine white tannins leave a lean yet lasting freshness.
Food Pairings	Crispy skin duck with seasonal spring vegetable or smoked salmon with dill and cream sauce.

