

Spinifex

Barossa Valley



2016 Spinifex Lola

Ugni blanc is the heart of the blend in 2016 Lola. It has been grown in the Barossa Valley since the 1850's, self evident proof of its suitability to grow in the local soils with the local climate. The two Ugni blanc vineyards that provide the core of Lola are 70 and 110 years of age. Ugni's strengths are its acid balance, complex herbal aromatics and supple structure. The Clairette, Viognier Muscat-a-petit Grain and Riesling contribute texture, flesh and floral aromatics. Low yields, thoughtfully managed vineyards and precise timing of harvesting is essential in regions with warmer climates to deliver wines with freshness and vitality and we spend considerable time in the vineyards tracking their progress throughout the season.

Vinification of the different vineyards vary. Portions of Ugni blanc underwent full carbonic maceration, Riesling was fermented and macerated on skins for 3 months whilst the other portions of the harvest were handled more conventionally. All fermentations were conducted with indigenous yeasts, approximately 20% also underwent natural malolactic fermentation.

Components were matured sur lie prior to bottling after 9 months without filtration.

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