



GUNDOG ESTATE



2022 Indomitus Albus

Origin: Hunter Valley & Canberra District, Australia

Blend: Semillon & Riesling

Technical Data

Alcohol: 11%

pH: 3.11

TA: 6.9 g/L

RS: 2 g/L

Tasting Note:

This is an exotic and textural blend of Hunter Valley Semillon and Canberra District Riesling. Some components were wild yeast fermented on skins, others cloudy in barrel. Maturation then took place on skins and yeast lees to further develop mouthfeel and complexity. The result is a wine boasting a vibrant array of citrus driven aromas and flavours that dance above a contrasting background of cashew and oatmeal. The palate strikes a fine balance between flavour, texture and acidity to deliver a somewhat unlikely, but very endearing, white wine.

94+ points Campbell Mattinson

93 points Qwine



CARBON NEUTRAL
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