



CRAWFORD RIVER

2023 BETA

SAUVIGNON BLANC / SEMILLON



"The 2023 season brought refined intensity to the Beta blend, with the saline acidity and mineral quality a highlight."

Belinda Thomson, Vigneron

Season:

2023 was a tricky growing season, which in the end yielded pretty flavours and lively acidity across the board. We had a very wet start to Spring and late flowering which then turned into a dry December and January. High rainfall in September made mowing a challenge! Just as we were starting to feel on top of everything in the vineyard, severe hailstorms on the 3/4th of February caused major damage in the Semillon and obliterated the Cab Franc block - the high for those days was 11°C. Very good rainfall in February saved the day and meant canopy size increased, as did vine health, and we happily ripened the small amount of fruit.

Winery:

Hand-picked and whole bunch pressed, prior to a natural, short settle in stainless steel. Fermentation occurs in neutral oak, predominantly our 265L, French oak, cigar barrels. After approximately 10 months on lees, a selection of barrels is blended and settled in tank for about 6 months prior to bottling. Screwcap.

Vineyard:

This section of the vineyard was planted in 1994. We have always thought this block was special and capable of great things, but our excitement was elevated when drilling the posts, as fossilised sea shells in chalky limestone surfaced from only 500mm below ironstone-rich topsoil.

Winemakers Notes:

A little lighter on its feet than preceding vintages, perhaps, but equally matched in drinkability. Almond, cashew and honeydew melon are all present, along with the undertones of the well-integrated French oak. There's a lemon freshness and savoury, bay leaf quality too. Gently chewy, chalky and saline throughout. The time on lees is evident via the softness on the palate, along with the balance and persistence that goes with the inherent acidity.