

Ossa
Grüner Veltliner 2022

Our Grüner Veltliner makes up a tiny parcel of fruit from the Belbrook vineyard on the East Coast of Tasmania. Gently pressed into seasoned French barriques for indigenous fermentation, the wine was then transferred to stainless steel tanks for further élevage on lees before bottling.

Immediately enticing notes of fresh fennel, white stonefruit and lime curd, underlined by classic nuances of savoury white pepper.

The palate is taught, and textural. Oak fermentation provides layers of baking spice and fresh almond notes, with lingering flavours reminiscent of meyer lemon and winter pear.



100% Grüner Veltliner
G.I: East Coast, Tasmania
Alc: 13%
pH: 3.3
TA: 5.4 g/L
R.S: < 1 g/L

200 dozen produced
Drink: now - 2028