

ORO DOLCE LATE HARVEST ARNEIS 2021

LA ZONA SERIES

Behold the beautiful bounty of Oro Dolce! A small parcel of Arneis was left on the vines of our Cheshunt estate to further ripen, dehydrate and develop Botrytis cinerea for a late season harvest. Commonly known as 'noble rot', to us this viticultural combination of geology, climate and specific weather is 'Oro Dolce' - sweet gold!

COLOUR

Dark yellow gold.

AROMA

Rich nose of marmalade, apricot, and honey.

PALATE

Complex palate with flavours of dried apricot, marmalade, and nougat. Sweet up front, with balanced acidity that maintains poise without cloying.

FOOD

Rhubarb and almond tart, served with double thickened cream.
Chrismont Restaurant, Summer Menu 2025.

DRINK

Enjoy now TO 2036.

VINIFICATION

A small parcel of Arneis fruit was left on the vine to continue to ripen, dehydrate, and become infected with Botrytis. 2021 was a cool, wet year, with ideal conditions in Autumn for the development of noble rot. The fruit was hand-harvested at the end of April, exhibiting an excellent degree of infection and dehydration. Whole bunches were pressed initially, then the juice was returned to the press to soak with the skins overnight to absorb more sugar and flavour. Juice is fined and allowed to settle to clarify before racking. Fermentation in the tank was arrested at 12% alcohol. Settling and maturation over Winter and Spring before filtration and bottling.

VINEYARD

Sites	Cheshunt, King Valley
Soils	Deep red loam clay
Average Vine Age	22 years
Average Altitude	300m

TECHNICAL ANALYSIS

Alcohol	12.0%
pH	3.20
Acid	9.10 g/L
Residual Sugar	120 g/L
Vegan Friendly	

WINEMAKER

Warren Proft

