



Spinifex  
Barossa Valley



## 2020 Lola

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Variety:	60% Semillon / 20% Clairette / 20% Ugni Blanc
Region:	Barossa Valley
Fruit:	Handpicked / 6 hours on skins prior to pressing
Viticulture:	Organic
Fermentation:	Wild / Stainless steel and seasoned French oak
MLF:	None
Elevage:	Sur lie for 8 months in a combination of vessels
Fining/Filtration:	None
pH:	3.32

*Brilliant pale straw, delicately aromatic with ripe lemon, grapefruit, smoked almond, and fresh hay notes. Fresh and concentrated palate of ripe lemon rind and grapefruit, finishing with the feel of creamy milk and river stones.*

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### THE WINE

The 2020 growing season and vintage conditions can be surmised as dry and low yielding. Winter and spring rainfall was well below average and turbulent weather during the spring and early summer, particularly during the flowering period, further reduced the potential yield of the harvest. Weather over the harvest period was mild and very dry with yields being typically around 50% of what may be considered average.

### THE WINEMAKER

Peter Schell and Magali Geli, owners and operators of Spinifex Wines in the Barossa Valley, have been quietly but firmly representing the 'new' Barossa for years, even when the region was still very much the 'old' Barossa. They have traded brutality for detail, opulence for texture, and extra sugar for savory complexity. Both winemakers have spent extensive time in Southern France, with Peter completing six harvests across four regions, and Magy hailing from Montpellier, in the Languedoc, with a string of winemaking ancestors lined up behind her.



Hudson Wine Brokers