



# MC1R: Blonde

South Australia • White Blend • 2020

*MC1R: part of the DNA that's in our make-up and the essence of everything RedHeads Wine.*

*We're all geared differently: appearance, character likes and dislikes. It's these traits that make us special, unique; where's the fun in being the same?*

*The MC1R gene helps determine our skin and hair colour: whether we'll become a blonde, brunette or RedHeads. But, only grapes growers and winemakers are able to create the colour, fashion the flavour and style the sensations of a wine.*



## Name & vintage

MC1R: Blonde 2020

## Grape variety

46% Chardonnay 33% Viognier 21% Semillon

## Region

South Australia

## The Wine

Embracing the DNA of the RedHeads Movement, we've scoured South Australia to find the best fruit for MC1R: Blonde; ultimately, deciding upon vineyards in South Australia, Possum Creek and Adelaide Hills

## The growers

Darren Arney is a family operation in the Adelaide Hills that's dedicated to grape quality through sustainable viticulture. Darren's vineyard is on a site that reflects the best aspects of the Northern Rhône. As you might know, the Northern Rhône has a pretty famous Shiraz/Viognier blend... so we searched for the local equivalent.

The Possum Creek Vineyards of today were planted by Murray and Lorraine Heidenreich in 1978. Those vines are no more, but the ownership of the property has remained in the family down the generations.

## Ageing

Each parcel of grapes was harvested, bag pressed and left to settle, separately, prior to being transferred to French oak. We let Nature take her course with the ferments (but we experimented with a special Burgundy yeast on some of the fruit to get a clean finish on the wine). The barrels were stirred fortnightly for 2 months to build palate weight and depth.

We then aged the components for 6 months in a combination of new and older French oak barrels prior to blending.

## Tasting notes

Fuller richer nose with struck match characters, summer stonefruit including nectarine and apricot. Textured palate with apricot nectar balanced by spice and subtle nutty notes and a balanced acidity.



CELLAR POTENTIAL  
Drink now



ALCOHOL  
13.5%



RESIDUAL SUGAR  
0.36 g/L



PH  
3.40



ACIDITY  
5.9 g/L