

## Field Blend 2024

### Harvest Composition

Brix 22.50 - 23.1  
pH 3.10 - 3.20  
Titrateable Acidity 8.70 - 9.38g/L

### Wine Composition

Residual Sugar 3.85g/L  
Titrateable Acidity 6.90 g/L  
Alcohol 13.00 %

Vine Age  
9 - 19 years (planted 2005 - 2015)

Clones  
Pinot Gris; 2-15, 7A, 52B, M2, Barrie  
Chenin Blanc; Self-grafted, Steen origin  
Riesling; GM 198 and GM94  
Pinot Blanc; Mekha

### Organics & Sustainability

Amisfield's single-estate vineyard became certified organic in 2021, ensuring our commitment to sustainability and respect for the land. With organic practices, we nurture healthy soils, protect biodiversity, and allow our unique terroir to shine in every vintage.

### Growing Season

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

### Vineyard

A true expression of the style- Riesling, Pinot Gris, Chenin Blanc and Pinot Blanc were all picked on the same day from five different zones across the Amisfield vineyard covering both our upper terraces and lower flats. North, South, East and West a true field blend.

### Winemaking

All fruit was hand harvested and co fermented together. The Amisfield Field Blend marries tradition and innovation, with elements of skin contact during ferment used to develop texture and a phenolic tactile edge. Purity of the wines aromatics was achieved through fermentation in neutral oak barrels and stainless steel. In all, there were four different approaches to fermentation with the four different varieties represented in each. The final wine was blended and aged on fine lees to take shape before being bottled in October of 2024.

### Tasting Note

Straw in colour. The nose holds notes of citrus peel and jasmine tea. On the palate, juicy pink grapefruit and delicate flavours of fennel frond are complemented by refreshing amaro bitters edge to the mouthfeel from it's short time fermented on skins. An energetic and vibrant flow to this wine with great versatility for food pairing.



TASTING  
NOTES

