

BAARMUTHA

BEECHWORTH

Baarmutha Wines | 2022 Blanc de Blanc, Methodé Traditionelle

Palate

Bright acidity, fine, mousse-like texture. Dried orange peel, with a touch of vanilla.

Harvest Dates:

12th March 2022

Vigneron

Vinny Webb

Bouquet

Delicate aromas of pear, and white cherry, layered with vanilla, and subtle oak influence.

Alcohol by Volume:

13.5%

Quantity:

Only 90 dozen made.

The Vintage

The 2022 vintage was a cool and damp growing season, with regular rain throughout the entire 21/22 season. Keeping temperatures mild with east and north-east winds prevailing; leading to an increased humidity, which preserves the fruit's aromatics.

The Wine

Delicate aromas of pear and white cherry lead, layered with subtle notes of vanilla and well-integrated aged oak. The palate is driven by bright acidity and a fine, mousse-like texture. A lifted note of orange zest emerges at the mid-palate, adding vibrancy and complexity. Subtle hints of Chardonnay character show through, though in a restrained, savoury style rather than overt fruitiness. The wine carries well with a mid-length finish, where flavours of dried orange peel, citrus-driven acidity, and a gentle touch of vanilla linger. Best enjoyed in a flute, where the bead remains persistent, though the wine shows an equally interesting texture in a larger glass where the mousse softens. An elegant, thoughtful Blanc de Blanc that balances freshness with subtle complexity.

Food Pairing

Best paired with the classic—Oysters with lemon, or scallops with brown butter sauce; Fried chicken, or roasted—with lemon, herbs and crispy skin.

