



TECHNICAL NOTES – 2021 HELL SERIES ARINTO

Small batch. Single vineyard. Handmade.

Varietal Composition: 100% Arinto

Region: Riverland

Vineyard: Basshams Organic & Biodynamic Barmera Vineyard

Yeast: Wild

Bottling Date: January 2022

Release Date: March 2022

Barrel or Stainless: Slavonian Oak foudre and seasoned French barriques

Harvest: February 2021

Soil: Red sandy loam over limestone

Alcohol: 11%

Malolactic Fermentation: Yes

Winemakers Comments: 2021 was the kindest vintage we have experienced in 9 years of Delinquente – a La Nina cycle bringing good spring rainfall, mild summer temperatures and cool, crisp nights. The Bassham Family Organic and Biodynamic vineyard, bursting with natural vitality and life, took full advantage of Mother Nature’s gift and produced beautiful quality fruit – sweet, layered, and with piercing acidity – and plenty of it too!

The Hell Series wines represent our experimentation with winemaking techniques, and allow the fruit to express different, unique and compelling characteristics

Native to Portugal, the small berries of Arinto contain a delicious mix of fruit flavours, and most importantly, a piercing acidity that stands up to the hot climate of the Riverland. The fruit for this wine was hand picked and immediately destemmed into one tonne open fermenters, where the wine fermented on skins until sugar dry – about 14 days. Ferments were hand plunged twice daily, and pumped over twice during fermentation, to gently extract all that lovely tannin and savoury characters. The wine was then pressed to a 1200L Slavonian oak cask, where it rested on full solids for 8 months, before being racked once prior to bottling. This wine sees no additions of any kind save for a small amount of SO₂ at bottling.

The higher yielding year saw larger, juicier berries and subsequently the wine this year is less amber, more skinsy white. The savoury salty elements are still there but more in balance with the citrus, stonefruit profile. Second year oak allows the wine to breathe, and combined with the salty tannin, gives the wine length and persistence that allows it to stand up to aperitif style drinking or with hearty Mediterranean influenced food.