

# Amphora Friulano 2016

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Winery Vineyard, Balnarring  
Friulano  
Established 2004

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Friulano is a late ripening heavy bunch in contrast to the early ripening French varieties of Pinot Gris & Chardonnay. It's a different mindset in the vineyard and winery; the skins are macerated to draw the flavour and soft tannins from the zone. Terracotta Amphora enables the micro oxygenation necessary for skin contact white wine.

**Vineyard** Quealy Winemakers were first in Australia to establish a commercial Friulano vineyard with a 4-acre block on their winery site in 2004. Over the years they have developed a bespoke vineyard regime that addresses the problems and the advantages of these large, heavy bunches in tandem with the positive flavours and risks of late ripening. From pruning and bud selection, fastidious canopy management, abundant exposure, and a constant eye on the closing of autumn culminates in fruit with a deep copper colour.

**Winery** Steeped on skins for 8 hours in cool open vats without the use of sulphur naturally builds the phenolic profile. The grapes must be immaculate at picking so the juice is bright, clean, and unspoilt. The free run is drained into tank and then racked into 4 x 800 litre amphora. The porosity and neutrality of these vessels facilitates polymerisation of the grainy tannin phenolics into long chains, forming the characteristic viscous weight and creamy plush mouthfeel while respecting the delicate aromas and flavours of watercress, almond, country meadow and brie. Bouquet development over time adds a third complexing dimension of dried straw/hay and terpenes reminiscent of gracefully aged Rieslings. Bottled without fining or filtration after 4 months in Amphora, to be enjoyed well into the next decade.

**Tasting** Delicate aromas and flavours of watercress, almond, country meadow and brie. Bouquet development over time adds a third complexing dimension of dried straw/hay and terpenes reminiscent of gracefully aged Rieslings. A sensory experience.

**Harvest** March 4th

**Bottle** July 27th

**Ageing capacity** 5-7 years

**Awards & Press**

Toni Paterson — MW

*"The wine has a highly unique sensory profile with aromas of soursofs and raw almonds. The palate tastes of melon, lemon and freshly crushed greens, the latter element being a hallmark of the variety. There's a slight marine undercurrent, in the form of a tang, plus a very faint oyster-like undertone."*

Max Allen

*"Your brain will light up in a cavalcade of flavour: ripe pear, musk and hints of perfumed hand cream (at least, that's what I smell), combined with gorgeous creamy richness on the tongue, thanks in part to the wine being matured in clay amphora."*

