



2023 Alvarinho

Crisp & vibrant.

Lemon blossoms & tropical flavours with a vibrant acidity.

750ml | 13.5% alc/vol | TA: 5.3 | pH: 3.4 | Vegan: Yes

This intriguing Portuguese variety (pronounced al-va-reen-yo) reveals lemon blossom aromas. The palate has vibrant acidity with flavours of nectarine, lime and honeysuckle. This wine is light, crisp with a long mineral finish.

Our estate-grown Alvarinho produces wines that are very aromatic, fresh and high-quality. We find our vines are best suited to winemaking styles which produce a light, fragrant, elegant yet complex fruit-forward style. Drink young and fresh. Best served chilled.

Food pairing: Fresh seafood with lemon zest is the natural companion for the 2023 Alvarinho however it will also pair well with spiced Asian dishes (the subtle lychee and orange blossom pairs well with spices and heat)

Winemaking Notes: The 2023 Vintage is the sixth release of Alvarinho for Stanton & Killeen. We planted three Portuguese white varieties (Alvarinho, Arinto & Antao Vaz) in 2015 to complement our existing red Portuguese varieties, create diversity in our white portfolio and most importantly, to plant vines well-adapted to a warm and dry climate.

The great thing about these varieties is they have shown they can also produce great wine in a cool year, such as 2023. During the growing season, we trimmed the canopy to keep it open, airy and full of sunshine. Come harvest time, the fruit was picked early in the morning to keep it crisp and fresh. Both varieties hold their acidity amazingly well (some white varieties drop acidity quickly as they ripen) and it is one of the many reasons we planted them.