



QUINQUINA (ka~kee-na)

TURKEY FLAT VINEYARDS  
BAROSSA VALLEY

WHITE APÉRITIF

OUR  
STORY

With an idea of consuming an aromatised white over summer we began to explore our possibilities. Deliberately, we steered away from an extended skin contact, oxidative approach. After tasting through leading vermouths and aperitifs, we were taken by the lifted aromatics and layered interest of Lillet Blanc and Cocchi Americano.

There began our path of aromatic infusion.

After infusing just about everything we could find from berries, fruits, hard spices, tea, fresh and dried herbs, flowers, nuts and seeds we decided on a fresher and more distinct aromatic profile.

Our chosen aromats were - fresh and preserved orange rind, dried lychee, blackberry, lemongrass, safflower and green tea.

TASTING  
NOTES

This year's offering has been dialled up to 11.

Intense citrus with floral notes and a delicious, bitter kick to the finish.

OUR  
WINEMAKING

Marsanne was pressed, settled, racked and began fermentation. Our aromats were thrown in at 5 Baume and continued to ferment with the juice until the blend was fortified at 1 Baume.

The Quinquina continued to infuse for a further 3 months (differing from the traditional method of adding aromatised spirit to wine).

A slow process of separately simmering small batches of cinchona bark and extracting a bitter quinine solution proceeded. This solution was added just prior to bottling. It is this process that makes this wine a Quinquina (or Chinati).

ENJOY

Suited to the starring role in a cocktail - try the QQ150: 2 parts Quinquina muddled with fresh lime & a touch of brown sugar, topped with Capi's Cranberry soda - or use as a substitution to Lillet Blanc in Bond's famous "Vesper Martini"