



White Frontignac 2020

Certified Organic
Carbon Neutral
Vegan Friendly



Fruit and Texture | Tiny parcel, booming voice; pretty as a picture. Nurtured and loved with delicate hands. Left to be itself; Sun and Earth.

Story

The Agonist range is the romantic anthology between organic farming and scientific enquiry.

Amidst the picturesque vineyard of Loxton North, our white frontignac thrives in soil composed of sandy clay with limestone. So tempting is its fragrance that we are often overcome with the desire to savour the fruit with every sense while out in the vineyard. A long growing season offered wonderful acidity, perfect fruit balance, and lovely retention of varietal characteristics.

Our first dry white frontignac has certainly found its long-awaited home in *The Agonist*.

Grape Variety

White Frontignac 100%

Region

Riverland 100%
Single Vineyard
Loxton North

Colour

Pale Straw

Nose

Lychee, pear, fragrant tropical fruit, pineapple, and quince. Floral notes of jasmine and blossom.

Palate

A palate filled with tropical fruit. The finish has texture and minerality, with long palate length.

Profile

Fruitiness	○	○	○	○	●
Body	○	○	○	●	○
Acidity	○	●	○	○	○
Tannins	○	○	○	○	○
Oak	○	○	○	○	○

Overview

Tropical fruit. Unoaked, and textured with long palate length.

Peak Drinking

Drink now or
Cellar up to 2025

Food Pairing

Tofu with pine nuts and
preserved lemon
or
Barramundi fillet

For more information
please scan the QR code.

