



2014 VERMENTINO

APPEARANCE

Pale straw.

BOUQUET

Refreshing aromas of lemon zest, lemon blossom, lime juice and melon with hints of earthy, slaty minerality.

PALATE

A crisp blend of grapefruit, lemon curd, pineapple, with hints of rockmelon and apricot. This wine has a vibrant mid palate, crisp focussed acidity and great length.

WINEMAKING

2014 had a mild ripening season and moderate yields, with harvest of this -usually later ripening white variety- occurring in the last days February. Although the grapes achieved flavour ripeness a touch earlier than normal, the mild temperatures allowed us to preserve the delicate aromas, with the variety naturally retaining its crisp acidity. The wine was blended to express its finesse and texture, combined with the lower alcohol and lighter style, allows the wine to match beautifully with food.

ALCOHOL

12.2 % by vol.

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING POTENTIAL

This wine is suited for early drinking and will retain fresh fruit characters for the next year. This wine is made to be enjoyed whilst it is young.

AWARDS

Gold Medal, Catavinum World Wine & Spirits Competition 2015

Bronze Medal, Australian Alternative Varieties Wine Show 2015

Bronze Medal, International Wine Challenge Tranche 2 2015

Bronze Medal, McLaren Vale Wine Show 2014

90 points 'Highly Recommended': James Halliday Australian Wine Companion 2016 Edition

