



2015 LATE HARVEST VERDELHO

APPEARANCE

Deep gold.

BOUQUET

A sweet pear and apricot nectar aroma, with elements of mango, lime juice and kiwi fruit.

PALATE

A rich, luscious palate mix of pineapple, mango, peach, pear and apricots completed with hints of kiwi fruit and lime juice cordial on the finish. The intense sweetness balanced by crisp acidity allows the wine to be the perfect partner with full flavoured desserts.

WINEMAKING

This was a warm growing season with the fruit ripening with good flavour intensity in early February. Flavour development was steady, the good canopy architecture allowed us to achieve and sustain the long ripening period required to reach the elevated sugar levels needed for this style. The fruit was harvested in mid-April and started fermentation in stainless steel before finishing its fermentation in barrel. The wine was lees stirred fortnightly during maturation in new and old oak to help build richness and complexity into the palate.

ALCOHOL

12.0 % by vol.

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING POTENTIAL

This wine is suited for drinking upon release and will also continue to develop express its subtleties in the bottle over the next 8-10 years years. This wine is made to be enjoyed with food and is a fabulous companion for your favourite indulgent dessert.

