

2008 Verdelho



Appearance

Pale straw with green tints.

Bouquet

Floral apricot and white peach aromas with a hint of custard apple and spicy clove and ginger notes.

Palate

A full flavoured and creamy front palate with melon tropical fruits, leads to pineapple and fleshy white nectarine flavours on the textural mid palate. The full fruit flavours lead through to a lively and long finish.

Winemaking

This was a warm growing season with an early ripening with good flavour intensity in mid summer. Flavour development was earlier than usual, giving flavour intensity at moderate sugar levels. This wine is produced from two vineyards: our first plantings in McLaren Vale - the original Koonna block and our winery block.

Alcohol

14% by vol.

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna

Ageing potential

This wine is suited for early drinking and will continue to develop throughout 2009 and 2010.

Press Reviews

"Pleasant fruity Verdelho with soft acid and stacks of tropical fruit and displaying a mix of mango and creamy banana with a little citrus edginess. Nice current drinking wine. 86/100."

Ray Jordan, West Australian, 16/04/2009

"...Some delectable tropical flavours lead to a lively lingering finish."

John Fordham, Sunday Telegraph, 7/06/2009

Awards

Bronze Medal, McLaren Vale Wine Show 2008

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