



## 2012 Verdelho

### Appearance

Pale straw.

### Bouquet

Lifted citrus blossom, tinned pineapple with hints of grapefruit, lemon, lime and asparagus.

### Palate

A rich, luscious mid palate of golden tropical fruit and lemon cheesecake. Hints of lime juice cordial mixed with grapefruit acidity adds focus to the wine, with the seamless textural finish allowing the wine to be the perfect partner with food.

### Winemaking

This was a mild growing season with the fruit ripening with good flavour intensity in early February. Flavour development was steady, patience prior to harvest allowed us to achieve flavour intensity while still managing to maintain moderate sugar levels. A small percentage was barrel fermented in old oak to give richness and complexity to the palate.

### Alcohol

13.5% by vol.

### Viticulture

Nick Wiltshire

### Winemaker

Scott Zrna

### 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 and is a fabulous companion for food.

### Awards

Silver Medal, Catavinum World Wine and Spirits Competition 2013  
Top 40 Best Buys, Winestate Magazine July / August 2013

