



## 2013 VERDELHO

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### **Appearance**

Pale gold.

### **Bouquet**

Leafy herbaceous lift leading into grapefruit, lemon and lime juice with hints of fresh dough and cracker biscuits.

### **Palate**

A rich, luscious palate of pineapple, golden peach, mandarin and nectarine, finishing with hints of lime juice cordial and grapefruit acidity which adds focus to the wine. The creamy mid palate and seamless textural finish allow the wine to be the perfect partner with food.

### **Winemaking**

This was a warm growing season with the fruit ripening with good flavour intensity in early February. Flavour development was steady and good canopy architecture allowed us to achieve the flavour intensity and purity we were seeking while still managing to maintain moderate sugar levels. A small percentage was barrel fermented and lees stirred in old oak to give richness and complexity to the palate.

### **Ageing potential**

This wine is suited for early drinking and will retain fresh fruit characters for the next couple of years. This wine is made to be enjoyed whilst it is young and is a fabulous companion for food.

### **Alcohol**

13.5% by vol.

### **Winemakers**

Scott Zrna & Ben Tanzer

### **Viticulture**

Nick Wiltshire

