



2015 VERDELHO

APPEARANCE

Pale straw.

BOUQUET

A slight herbaceous lift leads into the nectarine and white peach aromas, with guava, lime juice and hints of fresh dough and nutty oak.

PALATE

A rich, luscious palate of Beurré Bosc pear, golden peach, kaffir lime and nectarine, finishes with hints of lime juice cordial and a grapefruit acidity that 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, 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.

ALCOHOL

13.5 % 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 couple of years. This wine is made to be enjoyed whilst it is young and is a fabulous companion for food.

