

2011 Vermentino



Appearance

Pale straw.

Bouquet

Refreshing aromas of mandarin, lemon and citrus blossom.

Palate

Delicate blend of mandarin, peach, pear and a hint of pineapple.

Winemaking

2011 had a cool ripening season, with harvest of this late ripening variety occurring in early April. Although the grapes took their time achieving flavour ripeness, the moderate temperatures allowed the development of the fresh delicate flavours and the variety naturally retains crisp acidity.

The wine was blended to express its finesse and texture, combined with the lower alcohol and lighter style, allows the wine to match beautifully with food.

Alcohol

11.9% by volume

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.

Awards

Bronze Medal, Australian Alternative Varieties Wine Show 2011

Press Reviews

"A light crisp wine, dry on the finish. It has a florally nose, with lemon citrus flavours and some tangy orange notes as well. Like so many Italian whites, it goes up a gear with food -such as seafood on the hotplate."
Sydney North Shore Times, Rick Allen. July 2012.

"The grape is of Mediterranean origins, but this zingy inaugural Fox Creek Vermentino shows it is finding a happy home in McLaren Vale and other Australian wine regions. The wine is pale lemon and has tropical fruit salad aromas. Gooseberry flavour comes through on the front palate, green apple and sherbet characters chime in on the middle palate and mineral-edged acid holds sway at the finish." Newcastle Herald, John Lewis. June 2012.

