



2012 Vermentino

Appearance

Pale straw.

Bouquet

Crisp blend of grapefruit, mandarin, pineapple, pear and bickfords lime juice cordial.

Palate

This wine shows a supple mid palate, crisp acidity and great length, featuring a delicate blend of mandarin, peach, pear and a hint of pineapple.

Winemaking

2012 had a moderate ripening season and low yields, with harvest of this late ripening variety occurring in late March. 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.

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.

Alcohol

12.4 % by vol.

Winemakers

Scott Zrna & Ben Tanzer

Viticulture

Nick Wiltshire

Awards

Blue-Gold Medal, Sydney International Wine Competition 2014
Gold Medal, McLaren Vale Wine Show 2012
Silver Medal, Catavinum World Wine and Spirits Competition 2013
Silver Medal, Australian Alternative Varieties Wine Show 2012
Bronze Medal, Sydney Royal Wine Show 2013
Bronze Medal, National Wine Show of Australia 2012
Bronze Medal, New Zealand International Wine Show 2012

