



2013 VERMENTINO



APPEARANCE

Pale straw.

BOUQUET

Refreshing aromas of lemon zest, lemon blossom, lime juice and melon with hints of leafy asparagus.

PALATE

Crisp blend of grapefruit, lemon curd, pineapple, pear and bickfords lime juice cordial. This wine has a vibrant mid palate, crisp acidity and great length.

WINEMAKING

2013 had a dry and warm ripening season and moderate yields, with harvest of this usually late ripening variety occurring in late February. Although the grapes achieved flavour ripeness earlier than normal, the warm temperatures allowed the development of a richer palate and fuller fruit flavours, with the variety naturally retaining its 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

12.4 % by vol.

WINEMAKERS

Scott Zrna & Ben Tanzer

VITICULTURE

Nick Wiltshire

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

Gold Medal, Catavinum World Wine and Spirits Competition 2014
Silver Medal, McLaren Vale Wine Show 2013
Bronze Medal, Australian Alternative Varieties Wine Show 2014
Bronze Medal, International Wine and Spirit Competition 2014
93 points (Gold Medal) Wine Showcase Magazine New Release Tasting May 2014

PRESS REVIEWS

"Nose has aromas of apples and pears with slight savoury notes. Succulent crisp palate with great finish." -Wine Showcase Magazine New Release Tasting May 2014

