



## **Tasting Notes**

### **2012 Vermentino**

#### **Appearance**

Pale straw.

#### **Bouquet**

Refreshing aroma's of mandarin, citrus blossom, lime juice and melon with hints of leaf and string beans.

#### **Palate**

Crisp blend of grapefruit, mandarin, pineapple, pear and bickfords lime juice cordial. This wine shows a supple mid palate, crisp acidity and great length.

#### **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**

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.

## **Viticulture**

Nick Wiltshire

## **Winemaker**

Scott Zrna & Ben Tanzer

## **Alc. /Vol.**

12.4%