FROM THE SOILS OF McLAREN VALE™



FAMILY

Late Harvest Verdelho

APPEARANCE

Deep gold.

BOUOUET

Sweet pear and apricot nectar aroma, elements of mango, lime juice, kiwi fruit.

PALATE

Rich and luscious mix of pineapple, mango, peach, pear, apricot, with hints of kiwi and lime juice cordial.

ALCOHOL

12.0%

AGEING POTENTIAL

This wine is suited for drinking upon release and will also continue to develop express its subtleties in the bottle over the next 8-10 years. The intense sweetness balanced by crisp acidity allows the wine to be the perfect partner with food and is a fabulous companion for your favourite indulgent dessert.

VINTAGE

2015

WINEMAKING

Vintage 2015 experienced a warm growing season with the fruit ripening with good flavour intensity in early February. Flavour development was steady, the good canopy architecture allowed us to achieve and sustain the long ripening period required to reach the elevated sugar levels needed for this style.

The fruit was harvested mid-April and started fermentation in stainless steel before finishing its fermentation in barrel. The wine was lees stirred fortnightly during maturation in new and old oak to help build richness and complexity into the palate.

WINEMAKERS

Scott Zrna and Ben Tanzer.