



## **FAMILY**

Vermentino

## VINTAGE

2020

#### **APPEARANCE**

Pale straw with golden hues.

### BOUQUET

Lifted citrus of lemon and lime, hints of apple and pear combine with light floral notes of citrus blossom and potpourri.

#### PALATE

Bright lime juice, grapefruit, lemon rind and nashi pear combine with focussed acid and a textural mouthfeel that provides a great accompaniment for many lighter dishes.

# ALCOHOL

12.8%

## 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.

## WINEMAKING

Although the 2020 growing season had several periods of hot weather during December and early January, our region experienced a relatively mild ripening period through February and March. This moderate weather helped delay ripening allowing the fruit to develop balanced acid and flavour. The fruit for this wine was picked on the 28 of Feb and although on the vine through much of the heat it maintained great acid and fruit flavour, as we have come to expect from this variety. Crushed pressed and fermented with a small portion fermented on skins.

The resulting parcels of wine were then blended to ensure the final product had finesse and texture combined with lifted aromatics, freshness and crisp acid. This wine matches beautifully with food.

#### WINEMAKERS

Ben Tanzer + Steven Soper