



#### **FAMILY**

Vermentino

### **VINTAGE**

2021

#### **APPEARANCE**

Pale straw with golden hues.

#### **BOUQUET**

Lemon, lime cordial and delicate florals sit lightly over a savoury edge of brown spice and bay leaf.

#### PALATE

Flavours of mango, apple, lemon tart and dried herbs combine to provide savoury palate, centred by a nervy line of natural acidity and a slightly salty finish.

# ALCOHOL

12.8%

#### AGEING POTENTIAL

Although This wine is made to be enjoyed whilst it is young, it will retain fresh fruit characters for the next few years.

## WINEMAKING

The fruit for this wine was harvested during the cool of the early morning. Whilst the majority was crushed and pressed to stainless steel tanks, where it was fermented at a cool temperature, the balance fermented on skins for four days.

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