



2018 Barrel Fermented Verdelho

TASTING NOTE



THE GRAPE

Verdelho is a white wine grape originating from Portugal and has traditionally been one of the most popular grapes planted on the small island of Madeira since vines were first planted there in the 15th century. Australian versions of Verdelho are noted for their intense flavours with hints of lime and honeysuckle and the dense texture that the wines can get after some aging.

In the vineyard, Verdelho is a moderately vigorous vine that produces bunches of small oval berries with a high skin to juice ratio. This skins of the berry can be thick and ripen early, for example typically in February each year, meaning it is the first of our grapes crushed each vintage.

COLOUR AND AROMA¹

Pale straw in colour with aromas of citrus, melon and pear.

PALATE¹

This wine has typical varietal Verdelho with flavours of pear, citrus and mixed spice. Alongside delicate toast, vanilla and slight herbs from the oak. A soft and creamy texture gives length and integrates the fresh acidity and flavours.

TECHNICAL NOTES

Varietal Composition: Verdelho 100%

Region (GI): McLaren Vale

Winemakers: Andrew Jericho & Mark Maxwell

Winemaking: We have barrel fermented a small parcel of Verdelho and celled on lees for eight months. This has allowed some yeast autolysis to occur creating a creamy mouth feel and subtle toast aromas, a variation from the fresh melon and lime lift of the unwooded Little Demon.

Oak Treatment: Aged in two year old French oak on lees for eight months.

Alc: 13.5% alc./vol.

pH: 3.38

TA: 6.1g/L

¹Colour, aroma and palate assessed at the time of commercial release.