



# Cellar Door Exclusive

# Barrel Fermented Verdelho 2020



## 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.

## Vintage Conditions

The start of the 2020 vintage was drier than average with rainfall 20% below average, a benefit being low disease risk. In late November, we had a very hot day followed by strong gusty winds, which reduced the crop by up to 50%. The vines then endured a hot December, but relief came in January, with a period of a 12 days straight of a perfect 30 degrees. Welcome rain came in early February, which helped to freshen the leaves prior to harvest. The result has been wines of intense flavours and colour, but only half the volume of a normal year.

## Colour & Aroma

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

## Palate

Creamy mouthfeel, subtle oak texture with flavours of pear, complex stonefruits of peach & nectarine, almond nuts and a vibrant citrus lift.

## Pairing

Murray Cod, dashi broth

## Technical Notes

<b>Varietal Composition:</b> Verdelho 100%	<b>Region (GI):</b> McLaren Vale	<b>Oak Maturation:</b> 5 months
<b>Alcohol:</b> 13.5% Alc./Vol.	<b>TA:</b> 6.5g/L	<b>pH:</b> 3.27
<b>Winemakers:</b> Kate Petering & Mark Maxwell	<b>Winemaker comments:</b> Juice is pressed direct to oak for fermentation. Lees stirred weekly for the final 2 months This wine is made to enjoy upon release, however it is expected that it will continue to mature for 12 months.	