



# Cellar Door Exclusive

# Verdelho 2023



## The Wine

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 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale's vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a 'normal' vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

## Colour & Aroma

Pale straw, with green hues.  
Tropical fruits, pear and citrus aromatics.

## Palate

Tropical fruits, including passionfruit. Lush pear and hints of citrus, creamy texture from lees stirring, bright acidity and good weight

## Pairing

Murray Cod, served with a spring salad of green and white asparagus, peas and confit shallot and finished with a dashi broth

## Technical Notes

Varietal Composition	Region (GI)	Alcohol
Verdelho 100%	McLaren Vale	13% Alc./Vol.

Residual Sugar	TA	pH
1.8g/L	6.24g/L	3.23

## Winemakers

Kate Petering  
Mark Maxwell

## Winemaking Notes

Lightly pressed to obtain optimal flavour. Aged in French oak for up to 6 months.