



VERDELHO 2012

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Philosophy: This unique, balanced, aromatic varietal expresses the true potential of this variety allied to the Estates complex soil geology and climatic conditions.

Harvest Year: Excellent year for white wines in this region. Cooler than average spring and summer temperatures resulted in wines with intensity, freshness and balance.

Viticulture:

Soil Type: Granite/schist base with clay/loam soil.

Average age of vines: 10 years.

Grapes Varieties: Verdelho.

Vinification: Grape chilling, hand selection, whole bunch membrane pressing, cold settling, temperature controlled fermentation, centrifuging, cold stabilisation and filtration.

Bottling: December 2012.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,75 g/l

pH: 3,16

Reducing Sugar: 1,9 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, pale straw with green hues.

Aroma: Vibrant grassy aroma with tropical and citric fruit notes of lime and grapefruit.

Palate: The palate is fresh and elegant with mineral notes and a clean acid finish which is long and persistent.

Ideal Consumption Date: 2013-2016

Formats Available: 750 ml.