



## VERDELHO 2014

**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:** A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

**Viticulture:**

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

Average age of vines: 10 years.

**Grapes Varieties:** Verdelho.

**Vinification:** Cold storage, bunch sorting, whole bunch pressing, cold settling, temperature controlled fermentation, centrifuging, cold stabilization and filtration.

**Bottling:** December 2014 and January 2015

**Chemical Analyses:**

Alcohol: 13,5%

Total Acidity: 7,1 g/l

pH: 3,18

Reducing Sugar: 1,9 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Crystal clear citrine colour with green hues.

**Aroma:** Vibrant aroma with green, grassy tropical notes of lime and grapefruit.

**Palate:** Fresh, elegant, intense fruit on the palate with mineral notes and a long and persistent finish.

**Ideal Consumption Date:** 2015-2019

**Formats Available:** 750 ml.