



VERDELHO 2011

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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: Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

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 (14°C), early bottling.

Bottling: December 2011.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 7,00 g/l

pH: 3,20

Reducing Sugar: 2,2 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, citric colour with green tones.

Aroma: Vibrant aroma with tropical and citric notes of lime and passionfruit.

Palate: The palate is fresh and minerally, with a long and persistent finish.

Ideal Consumption Date: 2012-2015

Formats Available: 750 ml.