

Colour

Pale lime

Nose

Bright and punchy aromas of lemon sorbet and gooseberry mingle with red capsicum and sweet apple notes.

Palate

The palate is rich and juicy with excelent mid palate concentration. There are flavours of white fleshed nectarine, peach, melon and a well balanced citrusy zing that leads to a long and lively finish.

Vintage & Winemaking Notes

The growing season started off with equally high amounts of sunshine and rain, resulting in accelerated growth and a prospect of substantial yield levels. To keep the vigorous growth under control we focussed all our efforts on shoot and fruit thinning, approach that has proven to be the absolute key to success this year. The summer was slightly cooler than average but with plenty of sunshine hours to deliver clear crop that was bursting with flavour. We aimed to preserve the essence of the flavours by harvesting the grapes in the chill of the night and a long slow fermentation.

Food Match

I tried this wine with a zucchini, sweet corn & feta salad the other day - it was a great match. This wine should also pair well with any seafood or foods with fresh fruit flavours.

Cellaring

We suggest you enjoy this wine while it's still young and fresh. However you can certainly cellar this wine in a dark cool environment and still be well rewarded.

Wine Analysis

Alc: 13.28% pH: 3.25 TA: 6.86 g/l RS: 1.4 g/l

George Elworthy, Winemaker