

# *miles from nowhere*

margaret river

2010 Verdelho



## tasting notes

**Appellation:** Margaret River

**Varietals:** 100% VERDELHO:

**Alc/Vol.:** 13.2%

**Closure:** Screwcap

**Winemaking notes:** The best section of the Verdelho block was mechanically harvested in the cool of the night to produce this wine. The grapes were crushed and lightly pressed under inert conditions in an effort to avoid extraction of harsh phenolics, and oxidation. Following settling, the wine was racked, warmed and inoculated for ferment in stainless steel vessels. A standard white wine yeast was used to ferment the juice producing a fresh, fruity, clean wine. The ferment was conducted at a cool temperature of around 14°C and lasted for 13 days. Following ferment the wine was settled and then racked off gross lees. The wine was stabilized and then fined using natural fining agents before being filtered and prepared for bottling.

**Cellaring:** Drink now.

**Appearance:** Pale straw.

**Nose:** The nose of this wine is fruit driven with pineapple, tropical fruit, and cinnamon and spice aromas.

**Palate:** The palate is light to medium bodied with a juicy fruit palate. Crisp and clean and produced to be enjoyed now!

For more information and for all ordering, please contact our distributor:

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