



S P E A K E A S Y

2018 SPEAKEASY GRÜNER VELTLINER



SPEAKEASY Grüner Veltliner is a stylish, elegant example of a full flavoured, cool climate wine showing the true expression of the Adelaide Hills region.

Variety:

100% Grüner Veltliner

Vineyard:

Produced from fruit sourced near Macclesfield.

Vintage Conditions: :

The 2018 growing season started slowly, but warmer weather eventually helped to speed things up. Fruit set throughout the region was good and the low rainfall and warm weather from January to April resulted in great sugar development, while a cooler than average March offered ideal night temperatures for colour and flavour development.

Vinification:

Machine-picked in the early morning to retain natural acidity, the fruit was de-stemmed and pressed to stainless steels tanks and inoculated with an organic yeast strain. Fermentation also took place with wild yeast in a number of barrels. Post ferment, the wine was kept on lees for 9 months with stirring to promote complexity before clarification, light filtration and bottling.

Tasting Notes:

Colour:

Pale straw with hints of green.

Aroma:

Perfumed and Aromatic, it shows delicate notes of Autumn blossom, rose petal, Turkish delight, and a hint of exotic spice.

Palate:

A natural rich mouthfeel coupled with a beautiful acid backbone creates a complex textured mouthfeel in this focused wine with its rich fruit and a veritable smorgasbord of flavour

Wine Analysis:

Alcohol : 13.0%

Total Acidity : 7.6g/l

pH : 3.15



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