



Susuro

2018 Vermentino Adelaide Hills

I've always been fascinated by kaleidoscopes and how from something as simple as a few mirrors and shapes you can get perfectly symmetrical and beautiful images. This is just like making wines from carefully grown grapes as when you work with great people and their vineyards the wines essentially make themselves, each developing their own unique character and charm.

The Susuro Kaleidoscope wines uses grapes from the best vineyards currently growing Italian alternate varieties in both Victoria and South Australia. I work closely with the growers and in the warmer regions, we pick early to retain elegance and finesse. All the wines have been fermented in either tank, barrel or plastic and matured in old barrels with a light pass through some new Italian barrels if that's what the wine needed. Made without the help of animals.

"They were in the cupboard" said the giraffe when asked why she was sporting a pair of flimsy paper wings. The others thought her a little odd and dismissed her as usual, going on with their daily business of munching and belching and admiring each other's spots. But he knew straight away that there was something not quite right about the fresh red dirt that casually laced her perfectly manicured toes.

Viticulture:

The grapes were grown in the Kersbrook Vineyard which is located in the northern part of Adelaide Hills. In late February, the grapes were handpicked and then transported under cool conditions to the winery.

Winemaking:

The wine was made in three separate batches. Two thirds of the grapes were immediately pressed after hand sorting and split between a tank ferment for freshness and a barrel ferment for savoury edges. The rest of the grapes were hand sorted, destemmed and fermented on skins with regular plunging for four weeks to build up texture and spice and then pressed for maturation in old French barriques.

Aroma & Palate:

Grapefruit and lime with layers of meringue and green apple skin. The palate is textural and zesty with a touch of brine, dried orange peel and ginger nutmeg spice.

Food Matching:

Barbequed squid, Fish & Chips with a proper pickled onion, sautéed garlic and green beans.

Alcohol:

11.5% alc/vol

Pack size:

6 pack

