



The serious stuff:

Fruit was picked from 2 vineyards in Frankland River when exhibiting characters of zingy, zesty acidity and fruit flavours of vibrant lime and citrus. Harvested at night and processed immediately. Free run juice separated from pressings, only the free run was used to make the Off Dry. Juice is settled, before being racked, and inoculated for fermentation. Fermentation is halted based on taste; walking a tightrope between residual sugar and acidity. The wine is then heat and cold stabilised and filtered prior to being bottled cold at around 1 degree Celsius with DCO₂ over 2000ppm.

This is our 16th vintage of Plan B! OD.

Harvest	20 th March 2023
Bottled:	June 2023
Alcohol:	11.5 %/vol
pH:	2.87
TA:	7.43 g/L
RS:	13.65 g/L

But, what does it taste like?

It's a riot of semi-sweet freshness and citrusy zing. Serious at the front, but there's a party going on out the back.

It's an Angelic Germanic.

