



Pizzini Verduzzo 2018

Varietal percentage: 100% Verduzzo
Picked: March 2018
Area harvested: 0.86Ha

Yield: 68HI/Ha
Average brix: 23.0

Vintage 2018

The 2018 growing season provided many challenges including some extreme weather events such as rain, humidity, windstorms and heatwaves. The King Valley had 80mm of rain in November providing some deep watering for the vines, which held them in good stead with the extreme temperatures encountered throughout December and January. Throughout February the King Valley had some classical ripening conditions with high 20 to low 30 degree-days followed by the beautiful cool nights and the cooling King Valley breeze that runs through our vineyards. Yields will be average this year, which bears well for some top quality grapes and some intense, flavoursome wines.

Vinification

The grapes were hand harvested and whole bunch pressed with only the free run juice collected. The juice was fermented in stainless steel tanks at fourteen degrees Celsius and once dry, the lees were stirred once a week for five and a half months prior to bottling. A parcel of about 30% was aged in old French oak barriques and underwent partial malo-lactic ferment for three months to provide subtle toasty nutty influences to the aromatics and texture on the palate.

Maturation

Fermentation vessel Stainless steel 65%, 35% oak. All old barrels

Type of oak: Gamba, Water Bent, Nevers

Fining agent: skim milk and Isinglass

Oak toasting: Medium

Filtration: crossflow Filtration

The Wine

The wine is golden straw in colour with an olive green hue. The nose displays complex aromas of green tea and minty herbal notes, complemented by ripe tropical fruits, cinnamon spiced pears, white peach and toasty nutty characters. The palate is velvet, soft and round. It has mouth filling texture and nicely balanced acidity with flavours of ripe pears, pineapple, spices, cinnamon and fleshy ripe peach. Best with grilled scallops with a light soy, ginger and coriander sauce.

Final Analysis

Alcohol: 14.1 % Alc/Vol
Acid: 6.2 g/L
pH: 3.38

Bottled: October 2018
Released: December 2018