

Q05

Vermentino 2022
Geographe
Western Australia

COLOUR

Bright straw with a green hue.

NOSE

Citrus blossom, red apple, sea spray.

PALATE

Textural, crisp acidity.

WINEMAKING

Grapes were crushed and pressed to tank. Naturally clarified and racked hard for some turbidity adding a textural element.

FOOD PAIRING

Fritto misto with a side of fried lemon and sage.

VINTAGE NOTES

A very wet winter in 2021 resulted in record rainfalls across the southwest of Western Australia. December saw the heat arrive and it lasted throughout the ripening period. In a fortune of events, the canopy that grew strongly after the healthy winter rains provided the protection required from the heat, protecting the fruit, and allowing it to ripen evenly, with great balance between sugars, acid, and tannin ripeness. An abundance of Marri blossom this year also protected the fruit, keeping the birds away from the vineyards and the grapes.



QUICK NOTES

VINTAGE

2022

WINEMAKER

Damian Hutton

GRAPE VARIETY

100% Vermentino

BOTTLED

June 2022

GROWING AREA

Geographe

ALC %/VOL

12.0 % v/v

TITRATABLE

ACIDITY

5.73 g/l

PH

3.16

CELLAR

POTENTIAL

Up to 5 years

OAK

N/A

MATURATION

Stainless steel/tank
maturation

