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COLOUR Pale straw, with a green tinge.

NOSE Youthful and attractive with fresh subtle limes, citrus and confectionery aromas and a touch of brioche.

PALATE Soft fine tight and mineral, with apple flavours. A crisp and elegant wine with subtle sweetness and a lovely lingering acidity. The bead is fine and persistent.

WINEMAKING The fruit for this wine was sourced from the Wills Domain Yallingup Estate Scheurebe vineyard. A variety bred and named after George Scheu a German plant breeder in 1916. It is a cross between Riesling and bouquet blanc, and consequently shows some of those characteristic Riesling lime and floral flavours. Handpicked, chilled in cool room overnight and gently whole bunch pressed to preserve the lovely delicate floral flavours. Cool ferment with a cultured yeast strain and stabilized post ferment before being bottle fermented and disgorged in December 2018.

FOOD PAIRING Poached prawn, broad beans, mussel, rose geranium.

QUICK NOTES: VINTAGE: Non Vintage WINEMAKERS: Richard Rowe GRAPE VARIETY: Scheurebe BOTTLED: December 2018 GROWING AREA: Yallingup ALC %/VOL: 12.6% v/v TITRATABLE ACIDITY: 7.90g/I PH: 2.99 CELLAR POTENTIAL: 6 years OAK: N/A MATURATION: 8 months

