

# ALEjANDRO



VERMENTINO • 2022

SOUTH AUSTRALIA

#### COLOUR

Pale green straw

#### NOSE

Aromatic, white pepper, citrus, and apple

#### PALATE

Dry, light to mid-bodied, with a dry but dash of fruit sugar finish

#### WINEMAKING

Vermentino [ver-meh-TEE-noh] – one wine from two grape pickings. The first pick was lean and light but intense with freshly shucked oyster shell, lemon and pepper. The resultant wine is full of Vermentino aroma, fresh but rich.

#### FOOD PAIRING

Grilled fish or chicken and spring vegetables

#### VINTAGE NOTES

Coming off a bumper crop in 2021, we knew that yields from 2022 were going to be down. This was exacerbated by a cool spring. Despite this, the mild summer temperatures, abundant sunshine, and lack of rainfall created a perfect harvest season – steady ripening across whites and reds aided fruit intensity and flavour development, while cool nights meant acids remained intact. While yields are down, quality is exceptional, with some fantastic wines in the works.

#### QUICK NOTES

##### VINTAGE

2022

##### WINEMAKER

Alex Russell

##### GRAPE VARIETY

Vermentino 100%

##### BOTTLED

September 2022

##### GROWING AREA

South Australia

##### ALC %/VOL

12.7% v/v

##### TITRATABLE ACIDITY

5.59 g/l

##### PH

3.25

##### CELLAR POTENTIAL

2 years

##### OAK

Nil

##### MATURATION

Nil

