



H A P P S

EAST OF ALICE WHITE

Background:

Wine is so very often enjoyed with good food. When combined in the right way both the food and wine taste better than either by themselves and this is the desired result when matching wine and food.

The aim of the East of Alice White blend is to produce a distinctly textural wine that has complexity and compliments food. To achieve this we have used a combination of Semillon & Viognier which are varieties that naturally produce rich textural wines and respond well to yeast lees aging. Whilst not a traditional blend we feel that this combination moderates the intense varietal characters of both varieties and produces a wine with many layers of interesting and contrasting flavours.

For some fun we suggest you try a glass of this wine by itself and then a second matched with Manchego.



Current Release: 2018 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	A outstanding vintage with cool and mild conditions throughout ripening.
VINEYARD	Three Hills Karridale Hand pruned to rods Hand picked
GRAPE VARIETY	57% Semillon & 43% Viognier, 23
MATURATION	Matured in stainless steel with extended lees contact
WINE ANALYSIS	Alc/Vol: 13.0% Acidity: 5.7g/l pH: 3.47 Residual Sugar: 0.1 g/l

Winemaker Mark Warren's comments

COLOUR	Pale straw with a straw green hue.
NOSE	Lifted aroma of white flowers, quince, pear, fresh cut straw, almond meal and apple pie with hints of apricot, honey suckle, rockmelon and lemon tart.
PALATE	Is full flavoured, rich and textural with flavours of lemon curd, custard apple, nectarine and cumquat with notes of Kiwi fruit and grapefruit.

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