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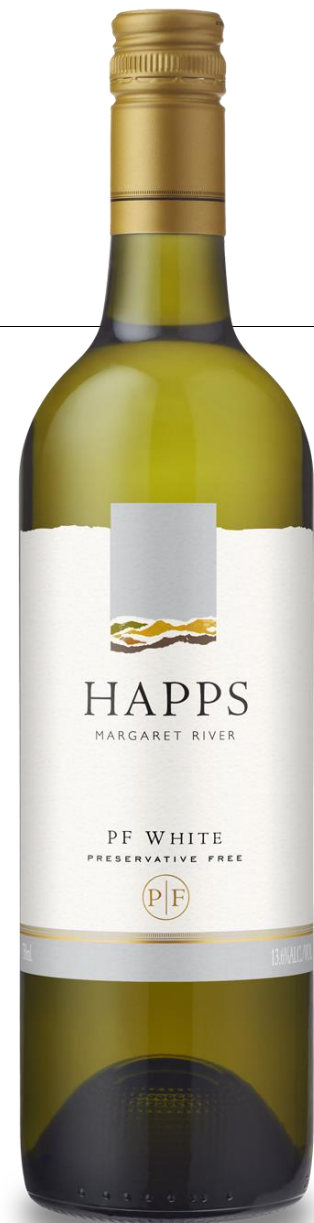
# PF WHITE 2018

If you suffer from an asthmatic type response to wine, headaches or other inconvenience this wine our PF White may change your life.

This is the eighteenth PF White that we have made and we have learnt some new tricks that must unfortunately remain confidential. Making wine without the use of sulphur dioxide is really frontier stuff and it is for the brave, the foolhardy ..... and the careful.

The wine is made from Chardonnay, Semillon and Verdelho from our vineyard in Karridale. It goes through 100% malolactic fermentation – a necessity without sulphur dioxide. A new state of the art filler and screw capper protects the wine from the oxidative effects typically encountered at bottling. The rest must remain secret. As every woman knows, you don't reveal everything. A little mystery adds to the intrigue and interest.

Expected life: Minimum of two years in good condition. If you enjoy the flavours that wine gets as it develops, give it three.



## Current Release: 2018 Vintage

### Viticultural & vinification notes

**VINTAGE CONDITIONS** An outstanding Margaret River vintage for both white and red wines. Mild temperatures and lack of rain throughout the harvest period have produced what we think will be the best vintage of this decade.

**VINEYARDS** Three Hills  
Hand pruned to rods  
Hand Picked

**GRAPE VARIETY** Chardonnay (62%) Semillon (30%) & Verdelho (8%)

**MATURATION** In stainless steel and bottled under screw cap

**WINE ANALYSIS** Alc/Vol: 13.0%  
Acidity: 5.5g/l  
pH: 3.40  
Residual Sugar: 0.06 g/l

### Winemaker Mark Warren's comments

**COLOUR** Pale straw yellow

**NOSE** A complex aroma that displays the pastry & crème brulee characteristics of the wine's malolactic fermentation plus stone fruit, white flowers, fig, quince and lemon butter with notes of rockmelon, cut grass and peach yoghurt.

**PALATE** A richly flavoured wine displaying brioche and almond meal with citrus, grapefruit, green gooseberry pear and apple cider. The wine is round and textural with a long creamy finish. Thankfully the wine shows no obvious oxidative characters, which is testament to our level of care in making this wine.

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