



# VERMENTINO

## ADELAIDE HILLS

### 2017

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*REGION:* Adelaide Hills

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*VARIETIES:* Vermentino

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*SKIN CONTACT:* None

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*OAK TREATMENT:* None

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*BARREL MATURATION:* None

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*BOTTLE WEIGHT:* 1.45 kg

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*CASE WEIGHT:* 17.9 kg

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*BOTTLE BARCODE:* 93 1473 3002 851

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*WINEMAKERS:* James Mungall & Ben Heide

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*ALC/VOL:* 12.5%

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*pH:* 3.36

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*TITRATABLE ACID:* 5.5 g/L

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*RESIDUAL SUGAR:* 3.7 g/L

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*CLOSURE TYPE:* Screwcap

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*CASE CONFIGURATION:* Stand-up 12

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*PALLET CONFIGURATION:* 16 cases /layer, 4 layers /pallet

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*CASE BARCODE:*

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*CELLARING POTENTIAL:*

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#### REGION

The Adelaide Hills region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation around 600 metres the climate is significantly cooler than the neighbouring wine regions. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

#### VINTAGE

Spring was cold and wet with the Adelaide Hills region receiving its highest annual rainfall since 1992. Moist soils meant flower development was delayed and the catalyst for a late vintage. Warm, dry conditions with a few bursts of heat through the ripening period and into autumn allowed fruit to develop full colour with good flavour characteristics.

#### VARIETY

Usually a warm climate variety, Vermentino vines tend to be vigorous making them ideal for the less fertile soils at high elevation found in the Adelaide Hills. Generally a dry, light-bodied wine with lively white peach, pear and citrus flavours on the palate. Finer examples have a slight oiliness that adds palate weight and complexity to the finished wine.

#### VINIFICATION

Harvested through the night, the cool fruit was crushed and the juice fermented in small parcels. The wine was aged on lees for six months to add complexity whilst still maintaining the fresh aromatics of the wine.

