

BAROSSA VILLAGE WHITE 2015



VINTAGE REPORT

The 2015 vintage will be remembered as short, swift and sensational!

The season started with good early and mid-winter rains, however August to November saw virtually no rain. Budburst started in early to mid-September with a rapid onset of fruit set. The near perfect, mild ripening conditions continued through December and early January. Mid-January saw rainfalls of 50mm replenishing soil moisture and setting the vines for perfect ripening conditions. The warmer weather in February accelerated ripening with vintage starting in the last week of January. The whites and reds show wonderful aromas and good natural acidy, with the reds showing very strong colour.

TASTING NOTE

Bight straw colour. Good fruit with aromas of citrus and hints of lanolin and cut hay with attractive subtle floral notes in the background. The wine is fresh and has vitality in its aromas. The palate is medium bodied with balanced acidity and persistent flavours, with lingering muscat, spice and citrus that fills the senses.

VINEYARDS

The vines are 25 to 35 years old and are located in Tanunda in the Barossa Valley. The vines are spaced 6ft apart and the rows are spaced 11ft apart. The vines yield approx. 6t/acre.

TECHNICAL ANALYSIS Alcohol % / Volume 12.5%

GRAPES Semillon, Frontignac