



2021 VERMENTINO

HONOURING OUR ITALIAN HERITAGE OF GRAPE GROWING AND WINEMAKING

THE GRAPES

An attractive, aromatic white variety originating from southern Italy, mainly the island of Sardinia. The grapes are picked early to retain crisp acidity in order to produce wines with lively lemony characteristics.

THE VINTAGE

2021 has been one of the best vintages we've had, with very mild weather, little rain and average to good crops, and the wines produced from it look great. The fruit flavours are beautiful and intense with the season bringing prolific dark, dense colours to the reds. The overall season has offered splendid results in the tank and barrel. A very exciting harvest!

THE WINEMAKING

Harvested in mid-February in the cool of the night, the grapes were promptly crushed and gently pressed. The clean juice was inoculated with yeast strains specially selected to enhance the naturally occurring fruit characteristics, before a long, cool ferment. After settling, the wine was stabilised and filtered before an early bottling capturing all the vineyard had to give.

THE WINE

The Family Vermentino is light green in colour with lifted lemon blossom aromas. A subtle and crisp wine showing fresh green apple flavours with a lovely saltiness.

THE FOOD

Enjoy this wine while it is young as a pre-dinner drink, with some freshly shucked oysters, or barbequed chicken.

ANALYSIS

Variety:	Vermentino
Region:	Murray Darling
Alcohol:	12.5%
Acid:	6.0 g/l
pH:	3.28
Sweetness:	Moderate to dry

