



2015 Verdelho

Vineyard Location

Broke Fordwich, Hunter Valley

Winemaking Details

The fruit for this wine was picked in January 2015, following a cool growing season. After crushing, the premium free-run juice was drained & cold settled. This was followed by cool fermentation, using aromatic yeast, in stainless steel.

Alcohol: 13.5%

Titrateable Acidity: 6.4g/L

pH: 3.40

Tasting Notes

The wine has aromas of honeydew melon and passionfruit, with a refreshing, zesty palate displaying ripe tropical fruits and citrus characters. This wine is perfect to have a glass on its own, or, will perfectly compliment Asian inspired flavours.

