



2019

Vermentino

Winemakers Collection

EXCLUSIVE
RELEASE 

Mudgee, New South Wales

Hand selected Sourced from single vineyards, a small batch, hand crafted wine that delivers true varietal character and the purity of its place.

Cultivation

Region:	Mudgee
Vineyard:	Mudgee Ridge
Average Vine Age:	5 Years
Pruning:	Hand
Geology:	Volcanic, shallow top soils with basalt & quartz at depth

Vinification

Varietal:	Vermentino
Winemaking:	Picked early to retain acidity & freshness, pressed, juice clarified, cool ferment with neutral yeast strain. Clarified off yeast lees post ferment, stabilised & filtered for bottling.
Yeasts:	Levuline Synergie
Oak:	Nil
Tasting Note:	Crisp & lifted, lemon & lime citrus notes. Simple clean light bodied palate, balanced with crisp acidity & softly textured phenolics adding to the complexity of the wine.

Statistics

Alcohol:	11.5%
Ph:	3.27
Total Acidity:	5.96
Residual Sugar:	0.5
Cellaring:	1-2 years
Production:	2,400 bottles

