





Tasting Notes

Wine Notes

Harvest, Hand harvested April 23, 2010 Yield 2.1kg/vine, Brix 23.0

Pale straw in colour with strong passionfruit aromas leading to a rich palate of tropical fruits and mineral wash, all bound by a savoury finish. Match with good company, creamy pasta, seafood dishes, or a warm winter salad.

Fermentation

Whole bunch pressed. 100% fermented in French Oak Barriques for two months.

Bottling

Bottled in one lot under screw cap on November 12, 2010 R.S. 3.0g/L T.A. 7.3g/L Alcohol 13.0%

Peak Drinking

2011-2015

Serve

Lightly chilled

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