OFFSHOOT 2018 VERDELHO



Our home. Your wine.

carborous

This 2018 Offshoot Verdelho starts with aromas of guava, sineapple & lifted notes of honeysuckle finishing with a salate of yesty lemon, orange blossom and a touch of sage & thyme.



Soil: red clay loam with ironstone

Oak: no oak treatment Colour: green/pale straw

Nose: musk sticks, guava and pineapple with green apple

notes with lifted floral honeysuckle

Palate: A touch of herbaciousness with zesty lemon & lime

finishing with thyme, sage & orange blossom

VINTAGE

The growing season this vintage can be compared to 2003 in terms of the lack of rainfall. We received below average rainfall of approximately 150mm between June 2017 and January 2018, which is well below the seasonal average. With higher than average daytime temperatures this brought all growth stages on earlier than the normal. Budburst was 2 weeks early and we saw this trend throughout the growing season. But such weather had a silver lining seeing all our fruit delivered to the winery well within our expected quality specifications. Harvest started on Wednesday 10th January, a full 11 days earlier than 2017. All whites and reds were clean and ripe, showing typical flavour profiles and reds for 2018 are showing exceptional colour development as well.

All in all a season and vintage that will produce wines of exceptional quality.

TECHNICAL DATA

Alcohol: 12.2

pH: 3.3

T.A: 7.5 gm/L Tasting: 20/4/18

CELLARING

Drink now or over the next year

FOOD MATCHES

Panzanella Salad

WINEMAKING

Picked Saturday 18th January 2018. Free run juices combined, pressings combined. Fermented cool in stainless steel tanks to retain primary fruit flavours. Mixed monthly on lees to help fill mid palate with subtle creaminess. Lightly fined with skim milk. Bottled April 2018 to retain primary fruit freshness.

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2018

ERDELHO

