2020 OFFSHOOT VERDELHO



This Offshoot Verdelho opens with stone Scarborough fruit aromas, followed by a fresh, Our home. Your wine. tropical palate and a crisp finish.



TASTING NOTES

Soil: red clay loam with ironstone

Oak: no oak treatment

Colour: green

Nose: tropical overtones of stone fruit and green tea

Palate: tropical fruit front palate with a citrus rind and green apple

mid palate, finishing with crisp acid and hints of passionfruit

pith

VINTAGE

The 2020 Vintage can be summed up as hot, dry, fast and furious. The new season started in early September with some timely budburst rainfall after a drier than normal winter. It then became incredibly dry with just 115mm of rainfall through until early February when we received some much longed for rain. The vineyards all received supplementary irrigation this season to support growth and to fill out the berries. Sunscreen (kaolin clay) was used on our premium blocks to provide some additional sun protection through the parched summer. Fruit ripening commenced early across the region. We started harvest on 7th January and wrapped up in late January with Shiraz and Tempranillo. This was the first time we have ever completed harvest solely in the month of January. Vintage was followed by quenching rains through February and March which helped our vines to grow fresh leaf and rebuild their reserves ahead of the 2020-21 season.

TECHNICAL DATA

Alcohol: 12.8

pH: 3.34

T.A: 6.2 gm/L

Tasting: 16/6/20

CELLARING

Drink now or over the next year

FOOD MATCHES

Panzanella Salad

WINEMAKING

Picked Tuesday 14 January 2020. 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 June 2020 to retain primary fruit freshness.