# OFFSHOOT 2018 VERMENTINO



# a delightful twist on a mediterranean variety.



#### TASTING NOTE

Soil: red clay loam Oak: no oak treatment Colour: green/pale straw

Nose: orange blossom, grapefruit, green pear and a

hint of geranium

Palate: full palate of tingly acid followed by flavours of

grapefruit and pear, with a long crisp finish showing

raw almonds and ginger

#### 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 bought all growth stages on earlier than the normal timing. Bud burst was 2 weeks early and we saw this trend through out the growing season. But such weather has a silver lining as well, we were able to complete all our vineyard practices with the preferred timings and all the fruit delivered to the winery were 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.

## TECHNICAL DATA

Alcohol: 13.2

pH: 3.32

T.A: 6.1gm/L

Tasting: 16/10/18

# CELLARING

Drink now or over the next two years.

## FOOD MATCHES

Prawn, pipi and fish linguini with cherry tomatoes & basil

#### WINEMAKING

Picked Tuesday 13th February 2018. Free run juices and pressings combined after being checked for compatibility. 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 Tuesday 31st July 2018.

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