

## TW 2014 Verdelho



**Release Date:** 26/3/2021

**Harvest Date:** 20/3/2014

**Bottling Date:** 15/8/2014

**Grape Variety:** Verdelho

**Region:** Gisborne

### Brief Description

Almost reflecting its Portuguese origin, this Verdelho is wonderfully fragrant with aromas of apricot essence, sweet pear, jasmine and cardamom. The palate is elegant and offers exotic flavours of white peach and cumin spiced pears drizzled with apricot syrup. Essence of apricot lingers on the finish.

### Tasting Note

Bright, twinkling pale straw, this wine shows wonderfully intense aromas of apricot essence, sweet pear, jasmine and cardamom. The seamlessly elegant palate offers exotic flavours of white peach and cumin spiced pears drizzled with apricot syrup. The warming finish leave the mouth tingling with spice and essence of apricot.

### Winemaker

Anita Ewart-Croy

### Winemakers Notes

Perfect bunches of Verdelho were hand harvested in the cool early morning temperatures and then gently whole bunch pressed. The wonderfully spicy, opalescent juice was briefly settled and cooled before being transferred to mature French barriques for fermentation. A selection of aromatic yeast was used to maximise the spiciness and rich stone fruit characters of the juice. Quickly after the finish of fermentation, the wine was racked, to retain the fresh aromas and spice characters. Prior to bottling this Verdelho was perfected with fresh skim milk before bottling.

**pH:** 3.53

**Alcohol Content:** 13%

**Residual Sugar:** 4.3g/L

**Total Acidity:** 7.2g/L

**Brix at Harvest:** 22.6

### Cellaring Recommendation:

This wine will cellar well for at least five to eight years.

### Food Match:

Wonderful drinking now, this wine has excellent natural acidity which will allow extended cellaring potential. Enjoy this wine for at least 5 – 10 years.