

TW Verdelho – 2012



Grape Variety: Verdelho

Region: Gisborne

Brief Description

Exotic aromas of cardamom, pear candy and kaffir lime radiate from this wonderfully complex wine. The palate is equally as exotic offering a mouth full of velvety pear syrup and cardamom spice. Hints of marzipan linger within the refreshing finish.

Full Tasting Note

Shining pale gold, this Verdelho beams in the glass. Exotic aromas of cardamom, pear candy and kaffir lime radiate from this wonderfully complex wine. The palate is equally as exotic offering a mouth full of velvety pear syrup and cardamom spice. After bathing the tastebuds in wonderfully rich flavours, the warming finish lingers with hints of marzipan and lime.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Hand harvested at exceptional ripeness, these oval berries were crushed and pressed while still cool to maximise the full expression of this wonderful variety. Once the juice was slightly clarified and chilled it was transferred to mature French barrels to be fermented with aroma sensitive yeast. Careful temperature regulation during ferment ensured the retention of all of the exotic characters of this wine. Sensitive fining with skim milk and isinglass further enhanced the velvet texture of this wine before filtration and bottling.

pH: 3.56

Alcohol Content: 14%

Residual Sugar: 5/L

Total Acidity: 6.95g/L

Brix at Harvest: 23.7

Cellaring Recommendation:

Wonderful drinking now, this wine is incredibly velvety and smooth with exceptional balanced acidity. Enjoy with a wide range of dishes, tuna, salmon, chicken, duck and anything Asian inspired.

Food Match

Enjoy this wine with your favourite fresh seafood, full flavoured chicken dishes and the wonderful flavours of antipasti.