



## 2017 Vermentino

### Vermentino Background

Vermentino is traditionally grown in Sardinia and on the Ligurean and Tuscan coasts in Italy, also in Corsica and parts of Provence where it is called Rolle. Vermentino wines are an important part of the Mediterranean coastal lifestyle in these areas. The classic descriptors of the variety include sea-spray, hard herbs and chalkiness, all reflections of the Sardinian vineyard conditions including mistral winds off the Mediterranean and abundant wild thyme and rosemary.

### Vermentino Winemaking Notes

This wine is made from our Heathcote Vineyard, which is planted on the rich red Cambrian earth of the famous Mt Camel Range. The 2017 Vermentino was hand harvested then whole bunch pressed 24 hours later and wild fermented on full solids in stainless steel tanks. The temperature of fermentation is limited to 14 degrees. It was bottled 6 months after harvest.

### Vermentino Tasting Notes

Textured and savoury, this crisp vermentino shows aromas of hard Mediterranean herbs and subtle citrus fruits. The palate has fresh stonefruit and briny notes with a chalky mouthfeel and a lingering, pleasantly grippy finish of fresh acidity.

### Vermentino Food Matching

Best served intensely chilled and accompanied by light salty starters such as calamari fritti, fried whitebait or stuffed zucchini flowers.

### Vermentino Cellaring Notes

Drink now until 2020

### GI: Heathcote Victoria