

CHARLOTTE'S FARM

VERDELHO

Variety Verdelho

Vintage 2004

Analysis 13% Alc, 6.1 TA, 3.29pH, 6.1g/lTRS

Winemaking

All grapes are estate grown on our Gulval Road Vineyard. Verdelho fruit is the first to ripen and is picked to retain acid and fruit freshness. The fruit is harvested by machine at night to keep the fruit cool and prevent oxidation. Minimum intervention is required to retain fine elegant fruit and prevent oxidation. Low fermentation temperature is also maintained. The parcels are then protein and cold stabilised prior to final blending and bottling.

Style Unoaked

Additives

| | |
|--------------|-----|
| Preservative | 220 |
| Antioxidants | Nil |
| Allergens | Nil |

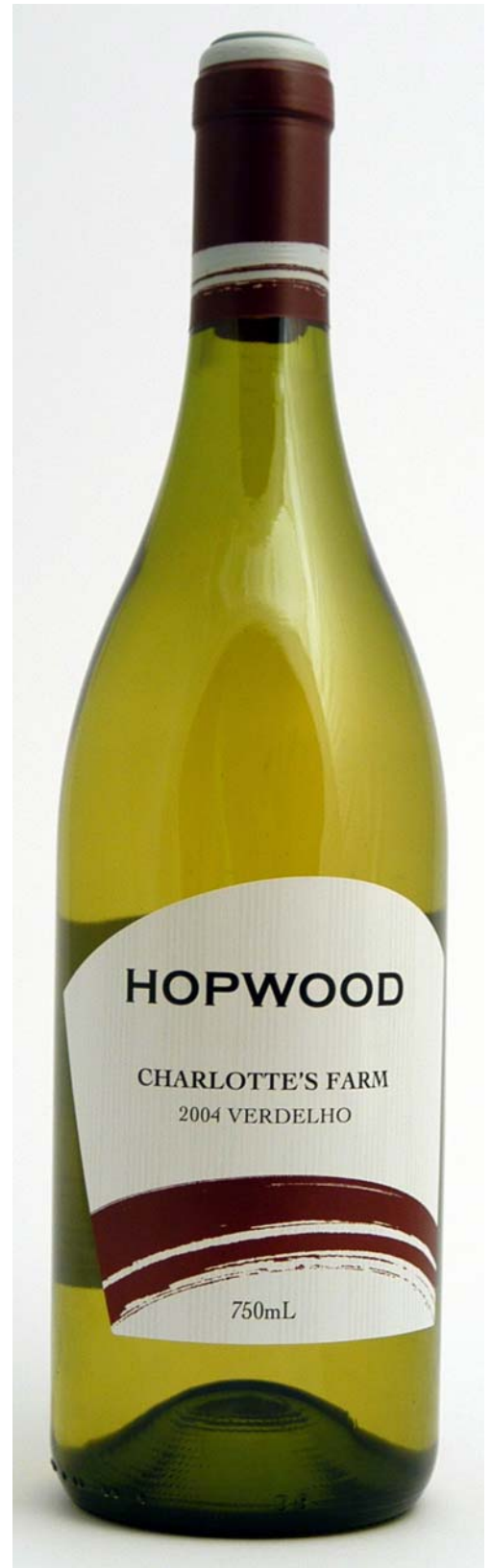
Tasting Notes

This wine has pale straw colour with hints of green, has refined elegant herbal, citrus and green cape gooseberry aromas and flavours abound and crisp racy acid finish. Ideal for drinking now, this Verdelho will also develop toasty bottle bouquet and flavours with short-term cellaring of 2-3 years.

Accompaniment

This stylish and delicious Verdelho is excellent on its own or as accompaniment white meats seafood's and creamy pastas.

Packaging 12 x 750ml bottles



HOPWOOD