Audrey Wilkinson.

SINCE 1866

Verdelho

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity .

Winemakers Notes

The grapes for this wine were sourced from our local growers as well as the historic Audrey Wilkinson vineyard. The grapes were harvested in the third week of January, and immediately pressed to a stainless steel tank. A cool ferment was used to ensure aromatic characters were retained. Following fermentation the wine was sulfured and racked off yeast lees, with a light fining of skim milk before being filtered and bottled under screw cap to retain its youthful freshness.

Tasting Notes

Colour

Pale yellow with light green hues.

Bouquet

Lifted ripe fruit aromas of honeydew melon and pear with hints of ginger.

Palate

Abundant fruit flavours of apples, pears and honeydew melon. The palate is juicy and fresh with acidity providing a crisp, dry finish.

Vintage

2022

Region

Hunter Valley

Cellaring

Enjoy now.

Tech Data

Alc.	12.5%
TA	7.2g/L
pH	3.32

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