



Audrey Wilkinson.

SINCE 1866



Verdelho

Vintage Conditions

The 2017 vintage will be regarded as a great Hunter Valley vintage, with ideal warm growing conditions leading up to vintage.

After some spring and early summer rains, the vines were healthy and had plenty of foliage. Very dry and hot summer conditions with temperatures over 40 degrees meant the tannin and flavour profile of the fruit was allowed to fully mature. The 2017 white and red wines will be full of flavour and highly sought after.

Winemakers Notes

The grapes were harvested at the end 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 green melon and white nectarine with hints of figs and spice.

Palate

Abundant fruit flavours of fresh pear and paw paw, with a hint of spice and a mineral acidity, giving this wine structure and a crisp, dry finish.

Vintage

2017

Region

Hunter Valley

Cellaring

Enjoy now.

Tech Data

Alc. 13.0%
TA 6.2g/L
pH 3.24

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