



# DEEP WOODS

## ESTATE

<b>WINE</b>	Deep Woods Estate Verdelho	
<b>VINTAGE</b>	2007	
<b>REGION</b>	Margaret River	100%
<b>VARIETIES</b>	Verdelho	86%
	Semillon	10%
	Chardonnay	4%

### VINTAGE NOTES

As one of the earliest growing seasons on record, the 2007 vintage supported optimal expression of varietal character at moderate sugar levels. The earlier season, coupled with slightly reduced yields, allowed full retention of natural grape acid. Cropping at 1.5 tonnes per acre, the block was harvested in a single pass in the first week of February.

Approximately half of the blend was racked clean and fermented cold using a neutral yeast strain (VL2). The remaining portion of the blend was afforded less conventional techniques whereby the juice was settled briefly to facilitate the inclusion of natural grape solids. A slightly warmer ferment was carried out utilising an aromatic yeast strain normally reserved for Sauvignon Blanc (VL3). Upon completion of primary fermentation, a period of lees stirring spanning two months was employed to improve texture and complexity. Additional layers of savoury bite are brought to the wine by the inclusion of selected pressing fractions.

### ANALYSIS

Alcohol 13.5%, pH 3.22, TA 7.9 g/L, residual sugar 3.1 g/L

### TASTING NOTES

- Colour** Pale straw in colour with vivid green hues.
- Aroma** The wine delivers lashings of fresh mandarin, pineapple, grapefruit, and kaffir lime leaf aromas.
- Palate** The palate offers tremendous depth of flavour and intensity whilst the textural mid-palate adds dimension and complexity. A refreshing backbone of natural grape acidity adds to the delicate crispness while providing structure and length.

### CELLARING

Not required.

### SHOW SUCCESS

Bronze Royal Queensland Wine Show 2007

