



DEEP WOODS

ESTATE

WINE	Deep Woods Estate Verdelho	
VINTAGE	2008	
REGION	Margaret River	100%
VARIETY	Verdelho	100%

VINTAGE NOTES

The 2008 vintage was a relatively early vintage for the whites which resulted in fresh and elegant fruit characters in the 2008 Estate Verdelho.

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 3.32, TA 6.9 g/L, residual sugar 1.8 g/L

TASTING NOTES

Colour Pale straw in colour with vivid green hues.

Aroma The wine delivers lashings of fresh mandarin, grapefruit, and lime juice 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

Not shown to date.

