



## LONG ROW

### 2009 VERDELHO



#### REGION

Riverland, South Australia

#### VITICULTURE & WINEMAKING

The 2009 Vintage was relatively cool, the exception being a short heatwave in February. This cooler year has been great for aromatic varietal expression, and a general lack of disease pressure has allowed us to harvest the fruit at optimal ripeness. White varieties also benefited from a juicy natural acidity contributing to excellent palate weight and flavour persistence overall.

Picked late at night to harvest the grapes as cold as possible the grapes were then transported to the winery and pressed using modern membrane tank presses. After cold settling the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation was followed by minimal handling filtration and bottling at the Angove winery.

#### WINEMAKERS' NOTES

This wine is a medium straw colour with some distinguished green hues. Ripe tropical fruits mingled with some kiwi fruit dominate the nose. Flavours of ripe exotic fruit are evident on the palate and pineapples, lychee and banana flavours abound with a good length and soft clean finish. Enjoy this wine with a variety of dishes from white fleshed seafood, oysters and goats cheese through to light meats such as chicken, pork or veal.

#### TECHNICAL

Variety:	Verdelho
Alcohol:	13.5% alc/vol
Total Acidity:	6.0 gms/L
Residual Sugar:	3.0 gms/L