



**HANDPICKED™  
WINES**

## 2018 Trial Batch Murray Darling Vermentino

- Crisp, crunchy, lively, fresh, bright
- Pick-me-up on a hot summer's day
- Food-friendly



### A NOTE FROM THE WINEMAKER

Italian varieties such as this handled the warm season beautifully.

### SEASON

It was a warm, dry season in which good fruit ripeness and vibrant flavours were achieved. An extended dry patch over January and February meant disease pressure remained low and judicious irrigation was essential to maintain vine health and productivity.

### WINEMAKING

Small-batch winemaking gives us the freedom to experiment with alternative varieties and winemaking techniques.

This fruit was grown by the Chalmers family, pioneers of Italian grape varieties based at Merbein, near Mildura in the north-west corner of Victoria.

The fruit was chilled overnight before processing then split into two batches that were treated differently – one portion was fermented on skins and remained in skin contact in a small fermenter, the other was pressed and fermented in older oak barrels. The two portions were blended just prior to bottling.

### TASTING NOTE

A light and lively wine with fresh citrus and pear flavours and a touch of bitter almond. Partial skin ferment adds texture. Its bright natural acidity makes it refreshing and a good match with many foods.

### REGION

Murray-Darling is a large wine region straddling the Murray River in north-western Victoria and south-western New South Wales. Summers are hot and dry with high sunshine hours; disease pressure is typically low and irrigation is essential. There is a strong continental influence, hot days and cool nights enabling production of quality fruit. Soils can be fertile, requiring management of vigour for high quality fruit, and are mostly calcareous sandy loams.

The region is suited to drought-tolerant varieties that thrive in the warm climate; hence a range of Italian varieties are increasingly popular and successful.

### Food Match

Grilled fish & shellfish with salsa verde; pasta with seafood or pesto; cold salads & vegetable dishes - asparagus, broad beans, zucchini, artichokes, fennel; fresh cheeses.

### Wine Style

Crisp & Refreshing  
Soft & Fruity

### Service

TEMPERATURE  
7-12°C

CELLAR POTENTIAL  
2022

