



# NIGHT HARVEST

BRONZE LABEL

## CLASSIC WHITE



**Variety** 35% Semillon, 25% Sauvignon Blanc, 20% Chardonnay, 20% Verdelho

**Region** Margaret River

**Vintage** 2010

**Colour** Pale Lime Straw

**Aroma** Melon, lychees and snow peas

**Palate** Full, vibrant, ripe tropical fruit flavours- with hints of nectarine, lime and snow peas. Soft and luscious with a lovely balanced acidity and a lingering finish.

**Winemaking** Fruit harvested in the cool of the night then transported quickly to the winery. It is passed through the crusher, then transferred into the press. After a gentle pressing, the juice is allowed to settle before racking to achieve the desired level of solids in the juice. Fermented in individual varietal parcels, then evaluated and blended just prior to bottling.

**Typical Analysis** 13.% alcohol

**Food matching** Chicken, Chinese Cuisine, Pasta, Vegetarian dishes & Seafood