



NIGHT HARVEST

Classic Dry White



Variety 50% Semillon, 30% Chardonnay, 20% Sauvignon Blanc

Region Margaret River

Vintage 2010

Colour Yellow straw

Aroma Fresh guava with a hint of citrus

Palate The wine shows pure intense tropical fruit flavours that are intertwined with grapefruit and gooseberries. It is finely textured with a zesty finish.

Winemaking Modern white wine making techniques were used with temperature control critical from the vineyard through to the winery. The fruit is de-stemmed and crushed then must chilled and pressed off the skins quickly. It is allowed 48-72 hours before being racked in a clarified state to a fermentation tank. A range of selected yeasts are employed on the three different parcels of fruit before being transferred to temperature controlled stainless steel tanks.

Typical Analysis 12.8% Alcohol

Food Matching Asian cuisine, seafood and salads