



## FOAL VERDELHO 2015

The best barrel is chosen from the initial Verdelho component before blending commences for the Cremello. The wine is aged for 18 months on its fermentation lees before being bottled unfinned and unfiltered.

ALC 13.5%	RS 1.11g/L	VA 0.93g/L
PH 3.1	TA 7.37g/L	TSO 57g/L

*Beautiful straw colour. White peach and honey blossom with a hint of zesty lime and prominent tropical aromatics.*