



CREMELLO 2017

A blend of 40% Chenin blanc, 30% Chardonnay, 25% Verdelho and 5% Viognier. All four components were whole bunch pressed and fermented in French oak barrels except for a small portion of Verdelho which was fermented in a porous egg-shaped vessel. The wine is left on its fermentation lees for 14 months before bottling takes place. The Chardonnay was fermented in a combination of new and 2nd fill barrels, the Chenin in new, 2nd fill and 3rd fill, the Verdelho in old neutral wood and the egg and the Viognier in neutral wood.

ALC 13%	RS 2g/L	VA 0.4g/L
PH 3.21	TA 7.2g/L	TSO ₂ 128mg/L

A smokey, savoury nose with generous notes of vanilla, honey and ripe fruits. The palate is smooth with an interesting linearity laced with a creaminess from the peaches, guavas and honeysuckle. Aged for 14 months in selected French oak.