



## FOAL VERDELHO 2016

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 2.01g/L	VA 0.5g/L
PH 3.2	TA 7.56g/L	TSO2 109mg/L

*Golden straw colour, the nose showing notes of honey, vanilla, gooseberries, biscuits and roasted cashews while the palate is flush with lime and honey baked biscuits.*