

VINACEOUS

WINES

2016 VINACEOUS IMPAVIDO VERMENTINO



REGION: MOUNT BARKER, WA

ALCOHOL: 12.5% v/v

PH: 3.24

TA: 5.83 g/L

RS: 1.2

SELECTED AND HAND-PICKED YOUNG VINEYARDS PLANTED IN 2010 AT LANGTON, MOUNT BARKER. FRUIT FLAVOUR AND A HIGH NATURAL ACIDITY WAS PRESERVED BY A STEADY, COOL FERMENT. A PORTION OF FINED PRESSINGS WAS ADDED BACK FOR A MORE TEXTURAL COMPONENT ADDING SOME PALATE WEIGHT AND COMPLEXITY TO BALANCE THE NATURAL ACIDITY. LEES CONTACT WAS MINIMAL TO MAINTAIN A CLEAN FINISH. STAINLESS STEEL FERMENTATION. VINIFIED, FINED, FINISHED AND BOTTLED BY VINACEOUS WINES.

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This is our second vintage of new Vermentino - some of the first in the Mount Barker region, the aromatic variety grown in southern Italy; 'Impavido' meaning 'daredevil'.

Vinaceous Wines is one of the first producers to release West Australian Vermentino - alongside its Mediterranean varietal offer of Pinot Grigio and Tempranillo, to complement its more traditional offer of French varietals. Harvested at ripeness whilst still carrying zippy acidity, the Vermentino was processed and fermented in 100% stainless steel as pure, free run juice. Fining and immediate bottling has resulted in a very unique interpretation of style!

Bright and clean, with lifted aromatics of citrus and spice, the fruit showing its real weight and depth with white peach, citrus and lime cascading across the palate. Fine, crisp and refreshing acidity complete the whole experience and will leave you wanting for your next sip...or glass...or bottle!

The 2016 Vinaceous Impavido Vermentino is unashamedly a 'drink now' style, but ideally matched with an array of fresh seafood and be transported to your own Italian paradise...