



KRINKLEWOOD

Biodynami Vineyard



2006 Verdelho

Region :	Hunter Valley, NSW
Grape Variety :	100% Verdelho
Oak Maturation :	nil
Release Date :	September 2006
Cellaring Potential :	up to 10 years
Alcohol :	13%
pH :	3.41
TA :	8.25 g/L
VA :	.44 g/L
Residual Sugar :	3.30 g/L

FRUIT

The 2006 vintage was one blessed with excellent conditions and the fruit ripened in perfect timing with the right pH, fruit flavour & baume, a result we believe also due to Biodynamic viticulture practices.

WINEMAKING

The fruit was picked in the cool of the night at optimum ripeness and was crushed with only the premium free-run juices being used in this wine. Fermentation took place in Stainless Steel under cool conditions with minimal acid adjustments. The wine was bottled early to retain freshness of the primary fruit characters with a very fine filtration.

CHARACTERISTICS

A vibrant pale green wine displaying fragrant floral passionfruit, citrus & custard apple with a spicy musk lift. The palate is crisp and fruit driven with a balanced long clean finish.

CUISINE

Enjoy this wine young & fresh with seafood or asian styled cuisine.

AWARDS

Gold medal winner Hunter Valley Wine Show 2006