

CUVEE D ELEVAGE ELSIES MARGARET RIVER | 2018

COLOUR

Lovely straw colour with tinges of green.

NOSE

The nose shows attractive concentrated aromas of apricot, banana and lemon meringue.

PALATE

Rich luscious and generous with a complexity of marmalade, apricots and lime flavors, with a balanced refreshing crisp acidity.

WINEMAKING

The wine is immediately appealing on the nose showing brightly fruited notes of lemon peel, white fleshy nectarine and grapefruit with a subtle touch of sweet basil leaves. It is juicy and vibrant on the palate with youthful fruit intensity together with crisp acidity, finishing long and mouth-watering. At its best: now to 2021.

FOOD PAIRING

Oysters, shellfish, fried calamari.

QUICK NOTES:

WINEMAKER:
 Richard Rowe

ALC : 12.5%

GRAPE VARIETY:
 34% Pinot noir

TITRATABLE ACIDITY: 8.0 g/l

PH : 3.15

GROWING AREA:
 Margaret River, WA

CELLAR POTENTIAL:
 Best Before 2024

MATURATION:
 Stainless Steel

OAK : n/a

RRP : \$39.00

