

**SINGLE VINEYARD SCHEUREBE**  
**MARGARET RIVER | 2016**

**COLOUR**

Pale yellow.

**NOSE**

Hints of lavender, potpourri and poached pears.

**PALATE**

Laced with aromas and flavours of cracked allspice, ginger, orange zest and nectarines, all brought together by a textured entry and lean mineral acidity on the finish.

**WINEMAKING**

The fruit is machine harvested and sent to the winery in the cool of morning where it is crushed then gently pressed with 15% into neutral french oak and various other smaller vessels for fermentation and phenolic management. The dry wine is then stabilized, blended and bottled in July to capture its vibrancy and freshness.

**FOOD PAIRING**

Raw fish, camembert cheese.

**QUICK NOTES:****WINE MAKER:**

Bruce Dukes

ALC : 12.4%

TI TRATABLE ACIDITY: 6.5 g/l

**GRAPE VARIETY:**

100% Scheurebe

PH : 3.02

**GROWING AREA:**

Margaret River, WA

**CELLAR POTENTIAL:**

Best Before 2024

**MATURATION:**

Stainless Steel

OAK : n/a

**RRP : \$29.00**

