

VINDEN ESTATE WINES



a family owned boutique hunter winery

2011 ESTATE RESERVE VERDELHO



Summer Tropical Spice!

Verdelho is a grape most often associated with Madeira, a rich fortified wine made on the Portuguese island of the same name. Madeiras vary in flavour depending on the grape from which they are made. Madeiras made from Verdelho are typically medium dry and tangy. Australian Verdelho produced as a table wine is rapidly gaining prominence on the world stage as a wine of some distinction. The Vinden Estate Verdelho is a small production wine, only 320 cases have been produced for 2011. Superb quality fruit has produced a tropical fruit driven wine that hints of lime marmalade and mild spice. Consumed young, its fresh fruit and crisp clean finish makes this wine the ideal companion!

Tasting Notes – SUMMER 2011

A floral and herbaceous bouquet. Tropical limes and pineapple fruit salad combine with fresh spice to create a lively combination for the palate and lingering after pallet.

Guy Vinden – WHEN TO DRINK

Although there some people who enjoy aged Verdelho, it is generally a wine that should be consumed young, while the fruit and acid are vivid on the nose and palate. Consume within 12 to 24 months.

Culinary Delights – WHAT TO EAT

Serve with similar fresh fare! A suggestion from the Bistro Vinden menu would be *Steamed barramundi with ginger, garlic, soy, chicken stock, spring onion on garlic cream potatoes or a Green bean, roasted almond salad.*

Technical Information

Winemaker – Guy Vinden
Harvested – 24th February 2011
Oak Treatment – None
Date Bottled – April 2011
Alcohol – 13.5%
Total Acid – 7.3 g/L
Residual Sugar – 6 g/L
Cellaring Potential – 2014