

## TASTING NOTE

### Ink Series Bianco d' Alessano 2010



#### About This Wine

Early vine growth was strong with cool conditions experienced and ample soil moisture available. Despite the record heat-wave experienced in November, this was moderated by significant rainfall in the latter half of the month. Slightly warmer night time temperatures combined with the dry conditions, meant an early start to harvesting, most vineyards were in great health and with good canopy balance.

#### Vineyard Region

100% Riverland, South Australia

#### Grape Varieties

100% Bianco d' Alessano

#### Vintage Conditions

The grapes for this wine were machine harvested in the cool of the morning. The free run juice was then fermented at low temperatures using yeast strains as to bring out the delicate Bianco d' Alessano varietal character. This wine was then racked with its' fine yeast lees to add complexity and maintain fruity freshness. The wine was subsequently cold stabilised and filtered ready for bottling.

#### Awards



### WINEMAKER'S COMMENTS

#### Colour

This wine exhibits pale straw with a green edge.

#### Nose

The nose is dominated by a fresh summer fruity aroma, including apples, pears and loquats, with a hint of citrus and an underlying minerality.

#### Palate

The palate has great weight and good length, balanced zesty acidity and a lingering continuity.

#### Laboratory Analysis

Alc/Vol : 12.2%    pH : 3.33    Total Acid : 6.5g/L    Residual Sugar : 3.88g/L