

WINEMAKING

Hot dry sunny days with warm nights produced disease free fruit with optimum ripeness and fruit flavours. To retain the delicate natural aromas and flavours, the fruit was crushed, chilled and pressed immediately before undergoing slow, cool fermentation in stainless steel tanks. The wine was then left on gross yeast lees until bottling to enhance palate weight and aromas. Prior to bottling, specific parcels of quality fruit were selected and blended to make this wine.

WINEMAKER'S COMMENTS

Pale straw with youthful green highlights. Aromas of poached peach, fig and pineapple with biscuit notes. Ripe, full flavoured style of cantaloupe, peach and tropical fruit flavours complimented by cleansing acids, savoury nuances.

WINE & FOOD MATCH

Perfect partner to many styles of modern cuisine including those with an Asian or Mediterranean twist.

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