

TROVE ESTATE

(secret squirrel)

LATE HARVEST

WESTERN AUSTRALIA 2018

COLOUR

Pale yellow with lime green hues.

NOSE

Bright, vibrant aromas of citrus curd, lemongrass, sweet floral notes and fresh jasmine.

PALATE

Flavours of nashi pear, crisp apples, zesty lemon tart & jasmine dance across the delicate and fresh palate. Elegant, crisp acidity bring the flavours together for a fresh & juicy finish.

WINEMAKING

The fruit was harvested in the early hours of the morning, preserving the delicate aromas and flavours that define this wine. All fermentation was carried out in stainless steel tanks, at cool temperatures to ensure the freshness and vibrancy of the fruit was retained. Fermentation was halted at the point where the natural sweetness, acidity and alcohol were in harmony.

FOOD PAIRING

Pan fried Chilli Squid with a refreshing cucumber salad and jasmine rice side. The crunching squid gives this well-structured wine an extra dimension showing respect to its vibrant natural sweetness.

VINTAGE NOTES

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Kate Morgan

BOTTLED June 2018

GROWING AREA

Western Australia

ALC %/VOL 10.0% v/v

TITRATABLE

ACIDITY 6 g/l

PH 3.08

CELLAR POTENTIAL

Ready to enjoy now

OAK n/a

MATURATION n/a

