

B A C C O

VERMENTINO 2023

THIS ITALIAN CULTIVAR IS A RARE FIND AS A VARIETAL WINE IN SOUTH AFRICA. IT HAS HOWEVER TAKEN TO OUR SOILS AND CLIMATE WITH GREAT EASE AND VIBRANT EXPRESSION. IT IS A TYPICALLY FRAGRANT, FRESH GRAPE WITH A FLAVOUR PROFILE THAT REMINDS OF ITS MEDITERRANEAN ORIGIN.

IN THE VINEYARD

Our 1 ha of Vermentino was planted in 2018. The maiden vintage from this vineyard was 2021. This vineyard block is planted on sandy topsoil with a clay subsoil layer which has scattered ferricrete and quartz deposits. This variety grows vigorously in our local climatic conditions. The vines are pruned according to the Guyot system to ensure balanced sun exposure to the bunches during the ripening season.

IN THE CELLAR

The grapes are harvested in two pickings, one week apart to ensure both a fresher and riper component. The earlier batch receives no skin contact, is barrel fermented and matured for 7 months. The second picking is destemmed into the press and left on the skins for 8 hours before draining and pressing. It is then barrel fermented and matured for 7 months. Battonage (lees stirring) is done after fermentation once a week for 2 months to add weight to the palate.

IN THE BOTTLE

This wine invites you into the glass with an aromatic expression of jasmine, summer peaches and subtle notes of rose water. On the palate you are met with litchi, pear, ripe lemon and subtle notes of cinnamon and vanilla, with herbal hints of wild sage and thyme. The finish is crisp, with a seashell salinity. The wine is light to medium bodied with subtle texture and a long, lingering aftertaste.

AWARDS 2022 VINTAGE

- Tim Atkin (91 Points)

2023 VINTAGE

- Gilbert and Gaillard International Challenge (90 points)



Alcohol
13%

pH 3.44

TA 5.40 g/l

VA 0.60 g/l

RS 2.80 g/l