

B A C C O

VERMENTINO 2024

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 Vermentino vineyards were planted in 2018, and 2024 marks the 4th vintage of this wine. As the vines mature, their ability to yield a larger crop is improving. We are extremely excited by this vineyard and it is showing great promise in terms of quality. Grapes were harvested on the 12th of February. We picked early in the morning, and packed the grapes into the cold room overnight. The overnight cooling ensures all the grapes are chilled to the optimal temperature for processing. The quality of the grapes this year was excellent, colours of the berries ranged from bright green to golden yellow.

IN THE CELLAR

After chilling in the cold room overnight, the grapes were sorted. First we sort whole bunches, then whole berries. As the quality of the 2024 harvest was exceptional, this process went very quickly. The de-stemmed grapes were then loaded into the press for 8 hours of skin contact. This extracts flavour from the thick-skinned grape. During this 8-hour period, the press rotates once every hour to facilitate the extraction process. After this period of skin contact, the free run juice is drained and the press cycle begins. The free-run fraction and heavy press fraction are kept separate during fermentation. The wine was matured in neutral oak barrels for 6 months before bottling.

IN THE BOTTLE

Our Vermentino is known for its beautiful floral and fruity nose. The introduction is filled to the brim with scents of peach blossom and jasmine, followed by lemon, apricot and pineapple. On the palate you are met with yellow apple and almond flakes neatly tied together with the citrus notes that were encountered on the nose. The palate is full yet fresh, with a pithy texture. The vibrant acidity finishes the experience leaving the palate refreshed yet with long lasting notes of lemon. Enjoy this light-straw coloured wine with Thai green curry, sushi, moules frites (mussels in white wine), parma ham and melon salad, and roasted cabbage with miso.

AWARDS 2022 VINTAGE

- Tim Atkin (91 Points)

2023 VINTAGE

- Gilbert and Gaillard International Challenge (90 points)



Alcohol
12%

pH 3.33

TA 5.34 g/l

VA 0.55 g/l

RS 2.30 g/l