



## WINEMAKING

*The grapes were hand harvested from the Newlans Lane and Wildena Estate Vineyards, gently pressed and fermented predominately by wild yeast in French oak barrels (of which 17% were new). The wine was kept in oak for up to six months on yeast lees and stirred regularly to add creaminess to the mid palate.*

## TASTING NOTES

Colour: Brilliant medium straw.  
Nose: Intense apricots, ginger, sweet spices and nectarines.  
Palate: The palate shows flavours of musk, perfume, ginger, zesty citrus, green melon and spicy oak. The wine has fantastic length and structure.

## WINE ANALYSIS

Alc/Vol: 14.5%  
Acidity: 5.0 g L-l  
pH: 3.38

## CELLARING

This wine may be enjoyed now,  
or be cellared in the mid term.