

AMELIA PARK

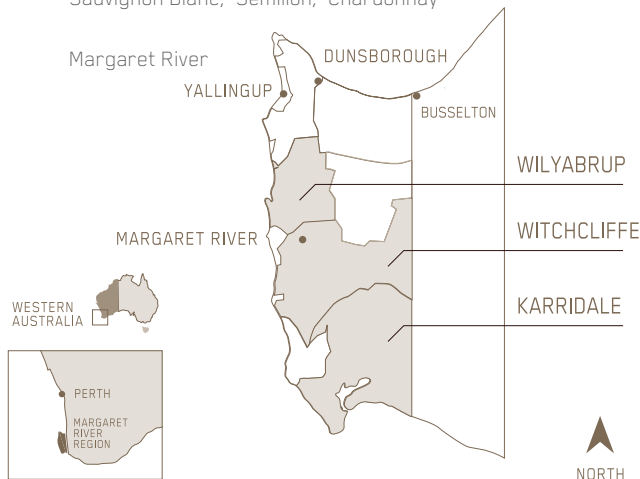
[WINES]



2010 MISHMASH MARGARET RIVER WHITE

Varieties Sauvignon Blanc, Semillon, Chardonnay

Region



Vineyards

Fruit is sourced from select vineyards in Karridale, Witchcliffe and Wilyabrup. Each of these vineyards brings their own unique characters to the wine. Karridale and Witchcliffe, being a little cooler than Wilyabrup, bring fine delicate and crisp characters. Wilyabrup delivers riper and more full-bodied flavours.

Season

An excellent vintage for white varietals in the region with warm-hot sunny days ripening fruit beautifully and allowing us to harvest at low baume combined with great acid balance.

Harvest Date

February/March 2010

Winemaking

The aim is to preserve the fresh characters in this wine as much as possible. So all the steps along the way are performed under cool gentle conditions. The juice is fermented at 12-13 degrees in stainless steel and prepared for bottling straight after primary ferment, so that it remains at optimum freshness.

Analysis:

Alcohol: 12% TA 6.7g/l pH 3.3

Bottling Date

May 2010

Closure

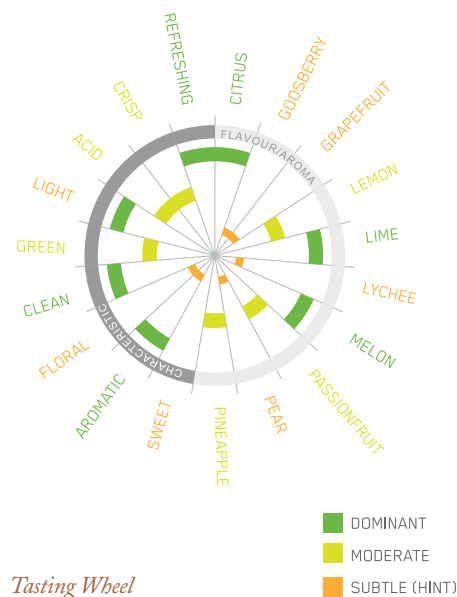
Screwcap

Cellaring

Drink now and enjoy for up to 2 years

Tasting Notes

A fresh fruit driven wine with aromas of tropical fruit. A lively crisp palate of citrus and pear make this a wine for easy enjoyment.



Tasting Wheel

Tradition. Craft. Quality.