



## **Pizzini Verdicchio 2014**

Varietal percentage: 100% Verdicchio  
Picked: 25th March 2014

Yield: 68HI/Ha  
Average brix: 23.0

### **Vintage 2014**

What a year! Frost, extreme temperatures, rain and hail, we had it all. In November the region suffered a frost that stretched from the top reaches of the King Valley right through to the flats of Rutherglen. We were lucky as our vineyard sites suffered very little damage, we saw only minor amounts of fruit loss. Summer saw temperatures soar over 40°C for a record number of consecutive days. We had rainy patches that created difficulties during harvest and patchy hail storms that caused some minor damage to some varieties. Given these tough weather patterns we have produced some great wines. The white wine varieties picked during March when we experienced cooler, more stable temperatures, have strong flavours and intensity. The reds produced will have lovely, elegant structure and good aging potential.

### **Vinification**

The grapes were hand harvested and whole bunch pressed with only the free run juice collected. The juice was fermented two ways: a portion was fermented in stainless steel at a cool temperature of fourteen degrees Celsius and the other portion was fermented in old oak barrels with wild yeasts. These methods of fermentation are aimed at producing more complexity in the wine. Once fermentation had finished the lees were stirred once a week for five and a half months prior to bottling. The wine was aged in its respective batches for 9 months before bottling.

### **Maturation**

Fermentation vessel oak and stainless steel

Stainless steel 50%

Oak Age: 50% new and old

Oak toasting: Medium

Filtration: crossflow filtration

Fining agent: skim milk and Isinglass

Type of oak: Gamba Water bent Nevers

### **The Wine**

The wine is pale straw in colour with a green olive hue. The nose has aromas of ripe fleshy pears, yellow plums, lemon zest, cloves and almonds. As the wine opens up there are honey, leesy, nutty, and oaky characters. The palate is zesty and limey with hints of cumquat and minerals. The palate is lovely and long with soft chalky tannins. Enjoy with coniglio tonnato - rabbit with a light tuna sauce with a touch of tarragon.

### **Final Analysis**

Alcohol: 12.0 % Alc/Vol

Acid: 6.8 g/L

pH: 3.30

Bottled: December 2014

Released: August 2015