



2012 McLaren Vale White

McLaren Vale, nestled between the lush, cool Adelaide Hills and the sparkling waters of Gulf St Vincent, is an idyllic place to make wine. Its warm mediterranean climate is moderated by cooling sea breezes and gully winds. The 2012 il Vescovo McLaren Vale White captures the essence of the region's ancient rocks, warm dry summers and fresh, cooling sea breezes.

This wine is a blend of Savagnin, Verdelho, Roussanne and utilizing different winemaking techniques, it is our expression of the unique McLaren Vale. These three varieties of different European origins reflect the diversity of our region. This blend continues our exploration of fruit flavours, texture and savoury characters. The beauty of varietal blending is that it allows you to build layers of flavour and texture that may be hard to achieve in a single varietal. It is a versatile wine that is both a delicious drink and a wonderful partner to a wide range of foods. The varieties and winemaking techniques have crafted a wine that drinks superbly upon release but will also develop complexity with age.

After a winter in which we recorded average rainfall, the 2011/12 season kicked off early and this trend tracked right through to an early harvest. Despite no extended heat waves, the consistent warm/ mild weather pattern in late summer and early autumn was ideal for maturation and facilitated even flavour and tannin ripening. A couple of heavy rainfall events caused a brief interruption in harvesting, however our trademark gully winds soon dried out the canopies and harvesting soon resumed. Lower than average yields were harvested, however the resultant quality was outstanding with all wines displaying varietal personality and poise.

The 2012 McLaren Vale White is fresh, complex and intriguing. Aromas of citrus blossom and guava are wrapped in hints of fresh ginger and spice. The palate oozes with juicy white nectarine and blood orange. This deliciously textured wine is pulled into focus by a lingering citrus pith finish leaving you salivating for a tasty morsel or another cheeky glass!



Blend:	Verdelho 52%, Savagnin 29%, Roussanne 19%
Appellation:	McLaren Vale
Harvest date:	7 th February (Verdelho), 9 th February (Savagnin) and 16 th February 2012 (Roussanne)
Sugar at harvest:	12.1° -12.6° Baumé
Barrel ageing:	Savagnin and Roussanne – 5 months five year old French oak Verdelho – nil
Acidity:	6.6 g/L
Alcohol:	13.0 % v/v
Residual sugar:	2.4 g/L
Bottling date:	22 nd February 2013
Release date:	10 th May 2013
Closure:	Screw Cap
Winemakers:	Bryn Richards & Michael Fragos
Viticulturist:	Rachel Steer
