

# MARQ



## VERMENTINO

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Vermentino is one of the exciting new white varieties that is beginning to make an impression in Australia. It is an aromatic white variety whose native habitat is the island of Sardinia.

### **COLOR**

Very pale lemon.

### **AROMA**

Displays bath-salts, lime juice, grapefruit and pear characters with a slight sherbet note.

### **PALATE**

The wine is dry, with good fruit intensity and displays lime and pear flavours. The palate is very fine and delicate with a chalky mouthfeel and a confectionary aftertaste.

### **REGION**

Yallingup.

### **WINEMAKING & VITICULTURE**

The grapes are grown in Yallingup. They are picked early by comparison with other varieties and this results in a lower alcohol. The grapes are crushed without pressing such that the juice and skins remain in contact for 4 days extracting exciting flavours and texture from the skins. The resultant must is then gently pressed and the clarified juice fermented in stainless steel tanks at cold temperatures. The wine is bottled early to retain as much freshness as possible.

