

TASTING NOTE

Bimbadgen Hunter Valley 2019 Vermentino

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

TASTING NOTES

- Colour:** Vibrant pale lemon
Nose: Pear, green apple and delicate white pepper
Palate: Fresh citrus and crisp green apple fruit flavours are balanced by a textural and savoury mouthfeel, with a lingering finish

WINEMAKERS COMMENTS

- Source:** Upper Hunter Valley, NSW
Vinification: Controlled skin contact for a number of hours before being crushed and pressed. Juice fined and cold settled before fermentation. Temperature controlled ferment for 8-10 days before being filtered.
Blending: N/A
Aging: N/A
Bottling: 17th June, 2019

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Vermentino	12.7%	1-5 Yrs	7th February, 2019	N/A	3.38	6.4g/L

VINTAGE NOTES

2019 marked the third consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2019 growing season was similar to 2018 only a little warmer. We made bold picking decisions and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character. Another exciting Hunter Valley vintage.



Bimbadgen

Seen in all the right places

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