

## TASTING NOTE

# Bimbadgen Hunter Valley 2020 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. Ferment lees settling for 3 months before filtration and bottling.  
**Blending:** N/A  
**Aging:** N/A  
**Bottling:** 25th May 2020

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Vermentino	12.5%	1-3 Yrs	21st January, 2020	N/A	3.25	6.9g/L

## VINTAGE NOTES

2020 had some challenges but we have made some very classy and interesting wines. The 2020 Vermentino is slightly rounder and richer than the 2019 Vermentino, being from another drought year. The wine shows great depth, layering and complexity. This will be best matched with any salty dish you have whipped up in the kitchen. Enjoy - Richard Done, Winemaker



Bimbadgen

*Seen in all the right places*

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