



The serious stuff:

Grapes for this wine were carefully sourced from the vineyard in the Frankland River region.

The fruit was picked at night when the natural sugar levels were near 10 Baumé and the acid was in good balance. Only the clear free run juice was retained and vinified at cool temperatures to preserve varietal flavours and aromas. The resulting wine was made in an 'off dry' style which retains the natural fruit sugars in tandem with a zesty mineral acidity. Just delicious low alcohol drinking.

Harvest	March 2016
Bottled:	May 2016
Alcohol:	11.6% vol
pH:	2.84
TA:	6.92 g/L
VA:	0.29 g/L
RS:	24.1 g/L

But, what does it taste like?

It's a riot of semi-sweet freshness and citrusy zing. Serious at the front, but there's a party going on out the back.

It's an Angelic Germanic.

