

# Gartelmann “Jessica” Verdelho 2009

## TASTING NOTES

The Jessica is a refreshing, vibrant fruit-driven wine, made from 100% Verdelho. Perfectly ripe fruit, with only the fine free-run juice cold-fermented in stainless steel to capture the essence of Verdelho.

A racy, lemony wine with a hint of passionfruit. Full bodied with mouth-filling flavour and texture and a beautifully balanced zesty acid finish. Enjoy with seafood, light meats and spicy dishes.

## WINEMAKING

After crushing and destemming, only the free-run juice is used and then cold-settled for 36 hours prior to being inoculated. The wine was cold-fermented in stainless steel at 12°C - 14°C for 15 days. Following a light skim-milk fining, the wine was sterile filtered and bottled early to retain freshness.

## VINTAGE

2009 was a challenging vintage in the Hunter Valley. January was dry and fairly hot, slowing the ripening process. A good canopy provided sufficient shade to protect the grapes during this heat. This Verdelho was fairly low cropped to improve the fruit quality, and picked before the February rains started.

## TECHNICAL DATA

**Region:** Hunter Valley

**Sub Region:** Broke

**Elevation:** 120m ASL

**Vine Age:** 15 Years

**Grape Varieties:** 100% Verdelho

**Vines per Ha:** 2250

**Pruning Method:** Spur

**Training Method:** VSP Trellis

**Harvest Method:** Machine

**Harvest Date:** 28th January, 2009

**Alcohol:** 13.6%

**Residual Sugar:** 3.5 g/L

**Titrateable Acidity (tartaric):** 8.1 g/L

**pH:** 3.22

**Volatile Acidity:** 0.36 g/L

**SO<sub>2</sub> at bottling (free/total):** 45/155 ppm

**Bottled:** 12th May, 2009

**Fining/Filtration:** Skim milk/0.45µm

**Production:** 820 dozen (750ml)



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