

Gartelmann "Jessica" Verdelho 2010

STYLE & WINEMAKING

Verdelho is the much forgotten and under-rated workhorse of Hunter Valley white wine production. The 2010 Jessica Verdelho is a fine example of what the variety can achieve in our region and is one of the best we have made. This wine is made from 100% Verdelho grapes harvested at optimum flavour ripeness. After crushing and pressing, the wine was cold fermented in stainless steel to retain varietal character. The wine was then settled, fined and bottled early to retain freshness and capture the best the variety has to offer.

VINEYARD

The 2010 Jessica Verdelho was sourced from two Hunter Valley vineyards selected for their differences, adding layers and complexity to the wine. 60% of this wine was sourced from a vineyard in the Broke/Fordwich sub region. This vineyard has older vines running in an east/west direction avoiding harsh summer heat. The vineyard is on volcanic clay soils, which has added some minerality and structure to the wine. The remaining 40% was sourced from a vineyard in the Upper Hunter Valley. This vineyard is situated on sandy alluvial river flat soils which have given the wine luscious and tropical fruit flavours.

TASTING NOTES

A wine that leaps out of the glass. The nose displays a myriad of tropical fruit and fruit salad characters with wisps of musk and spice. The palate is generous and luscious with passionfruit, guava and kiwifruit dominating, while a slight minerality and saltiness helps clean them up. The wine finishes beautifully with great length and racy, cleansing acid.

FOOD MATCHING

A wonderful wine for spicy foods. Enjoy it with Thai, Vietnamese or Moroccan cuisine. A great wine to enjoy with sunshine, good friends and good times.

Cellaring: Drink now while young and fresh or by the end of 2011.

VINTAGE

Like many vintages in the Hunter 2010 was a vintage where fortune favoured the lucky. Heavy rain at budburst had vineyard managers nervous. This was followed up by good and steady spring rain topping up soil moisture levels. Late spring and early summer saw above average temperatures. Frequent showers started just before Christmas until the 3rd of January. This wine was picked at the end of January, just before more big rain.

TECHNICAL DATA

Region: Hunter Valley

Sub Regions: Broke/Upper Hunter

Elevation: 120m ASL

Vine Age: 16 Years

Grape Varieties: 100% Verdelho

Vines per Ha: 2250

Pruning Method: Spur

Training Method: VSP Trellis

Harvest Method: Machine Picked

Harvest Date: 20 & 25th January, 2010

Alcohol: 13.4%

Residual Sugar: 9.7 g/L

Titrateable Acidity (tartaric): 7.5 g/L

pH: 3.25

Volatile Acidity: 0.41 g/L

SO2 at bottling (free/total): 40/139 ppm

Bottled: 21st April, 2010

Fining/Filtration: Milk & Fish products/45µm

Production: 946 dozen (750ml)



Gartelmann

2010

Jessica Verdelho

Hunter Valley

750ml Wine of Australia 13.5% Vol

Gartelmann Hunter Estate Pty Ltd

ABN 66 072 608 078

701 Lovedale Road

Lovedale NSW 2321

Australia

Phone: +61 2 49307113

Fax: +61 2 49307114

Email: sales@gartelmann.com.au

Web: www.gartelmann.com.au