



Maxwell

WINES of MCLAREN VALE

## 2005 Verdelho

**THE WINE:** Bottled with a stelvin (screw) cap, this is a crisp, dry white with a full palate. The flavours have a citrus lift with a hint of fresh pear. Lively acidity adds a refreshing quality to the wine, with a clean, flavoursome and pleasing finish. A delicious accompaniment to many foods.

**VINEYARD:** We have planted a few acres next to the winery in a flat, well drained area of loam over clay. The fruit ripened evenly and was hand picked in early February.

**WINERY:** The juice was cold settled, and after adding the yeast, we kept the tank very cool so the fermentation time lasted six weeks, a long time compared to most ferments. We have found that this helps retain the delicate flavours of our fruit in the final wine.

Technical	Acid:	5.40g/L
	pH:	3.33
	Alcohol:	13.6%