



Cellar Door Exclusive

Verdelho 2024



The Wine

Verdelho is a white wine grape originating from Portugal and has traditionally been one of the most popular grapes planted on the small island of Madeira since vines were first planted there in the 15th century. Australian versions of Verdelho are noted for their intense flavours with hints of lime and honeysuckle and the dense texture that the wines can get after some aging.

Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Pale straw, with green hues.
Tropical fruits, white florals and pear.

Palate

Tropical fruits, pear, apple pie.
Lush, creamy texture from lees stirring, bright acidity and good weight.

Pairing

Creamy garlic prawns with a squeeze of fresh lemon and finely chopped chives.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Verdelho 100%	McLaren Vale	13% Alc./Vol.

Residual Sugar	TA	pH
3.64g/L	7.4g/L	3.24

Winemakers
Kate Petering
Mark Maxwell

Winemaking Notes
Cool early morning harvest, cold pressed to tank, pressings and free run juice fined, settled and blended for ferment. Transferred to oak and aged in French oak for appx 6 months.