

La KOOY!

VERDELHO

2023 MARGARET RIVER

Dry grown, low yielding Wilyabrup verdelho was handpicked and whole bunch pressed. Wild fermented in seasoned oak, lees stirred for two months. Tropical fruits, pawpaw, green mangoes. Crunchy, tangy, textural with a crisp clean finish. Fruit for this wine single vineyard wine was handpicked on the 12th of March 2023. The fruit is all sourced from the organically, dry grown old vines of the Willespie vineyard which is situated in the Wilyabrup sub-region of Margaret River.

Tasting Notes

Pale straw in colour with a slight green tinge. The vibrant aroma offers tropical fruits; pawpaw, green mangoes and citrus. The medium bodies palate is crdunchy, tangy and textural offering tropical fruits and lovely spicy/savoury characters; lip-smacking dry with tangy acidity and a clean, refreshing finish.

Winemaking

The handpicked fruit was whole bunch pressed, followed by natural fermentation, on full solids, in seasoned French oak barriques. The wild fermentation and lees stirring has introduced complexity, yet the crisp natural acidity has been retained by inhibiting malolactic fermentation throughout the four month maturation period.

Quick Notes

Vintage: 2023
Winemakers: Eloise Jarvis and Glenn Goodall
Variety: 100% Verdelho
Growing Area: 100% Margaret River
Hand-picked: 12th March 2023
Alc %/Vol: 13%
Titratable Acidity: 7.68 g/L
pH: 2.78
Residual Sugar: <2.22 g/L
Oak: 4 months
French Barriques
Fermentation: 100% natural, barrel fermented using old French barriques.
Note: Vegan friendly
Cellar: A 'drink now' style - best consumed while bright, zesty and youthful.

