



# RUPERT'S RIDGE

HEATHCOTE

*Estate Vineyard & Retreats*

## 2012 RUPERT'S RIDGE VERMENTINO

### *Tasting notes*



#### REGION

Redesdale is at the southern end of the Heathcote region, 120kms north east of Melbourne. Rupert's Ridge is situated in the low-lying hills of Redesdale at an elevation of 300 metres. The vines are planted on the north facing slopes of the property and provide the fruit for all of the wines produced at Rupert's Ridge.



#### VINTAGE CONDITIONS

A weak La Nina pattern was still affecting this side of the country during the 2012 season. Overall there was less rainfall than the preceding vintage and the conditions were such that several disease threats occurred, resulting in a number of sleepless nights for growers. With careful management, thankfully Heathcote got through the 2012 season relatively unscathed despite heavy rains during a one-week period towards the end of February. Hand picked. Bunch thinning happened in February to ensure even ripening.

#### WINE MAKING

100% de-stemmed, 40% fermented in seasoned French oak with the rest in small open vats with natural yeast. Whole berry membrane pressed without enzyme, settled in tank overnight, racked and then naturally fermented on light lees. Fermented at ambient temperature in the vat. Matured on light lees for 5 months. Fine filtered to bottle. Nil malolactic

#### WINE ANALYSIS

Barrel fermentation in seasoned French oak has delivered a complex aromatic, nutty textured wine with hits of almond and overtones of ripe honeydew melon.

#### NO. CASES PRODUCED 45 (6 PACKS)

Alc/Vol: 13.0%

pH: 3.51 pH

Picking Date: 21 March 2012



# RUPERT'S RIDGE

HEATHCOTE

*Estate Vineyard & Retreats*

[www.rupertsridge.com](http://www.rupertsridge.com)

Tel +61 3 5425 3297

Email [rupertsridge@bigpond.com](mailto:rupertsridge@bigpond.com)