



SILVER LININGS

2017 VERY SPECIAL WHITE

Gewurztraminer | Riesling | Pinot Grigio | Verdelho

*We are interested in the **language of wine**. We chose a multi layered collage as a front label as it is beautiful and simple, yet the closer you look the more you will find. The wines we make are much the same. They are made from vineyards and parcels that stand out from the rest, that are beautiful in their own right.*

These are wines we love to drink. We know that you will interpret each of our wines in your own way, and no two bottles will ever be enjoyed in exactly the same context. What you bring to the wine will finish the story, it will provide value and meaning, and we hope you enjoy.

Winemaker: Jo Nash

SILVER MEDAL Royal Melbourne Wine Awards 2017

VINTAGE INFORMATION

| | |
|----------------|---|
| Region | Central Victoria |
| Varietal | 46% Gewurztraminer, 28% Riesling, 20% Pinot Grigio, 6% Verdelho |
| Alcohol | 12.5% |
| Residual Sugar | 3.5g/L |
| Best Consumed | 2017 – 2021 |

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

JO'S WINEMAKING

This wine is made from a blend of fruit grown in the Goulburn Valley and Murray Darling vineyards. Following delivery and crushing of the grapes during the cool of the night, the blended juice was cold settled and racked. An aromatic yeast was used for inoculation and this parcel was cool fermented for 21 days. The resulting wine is fresh and vibrant showing notes of lovely of aromatic and tropical fruit flavour.

JO'S WINE DESCRIPTION

Strong, luscious, musk aromatics of the Gewurztraminer are complemented by lifted floral and lime aromas from the Riesling. The Pinot Grigio provides texture and adds some structural acidity with the verdelho adding a layer of complexity. The palate is bright and fresh with spice and citrus fruits and deliciously cleansing acidity on the finish.

JO'S FOOD MATCHES

I love this wine with Seafood, curries and spicy dishes, such as scallops with ginger, chilli and lime.

