

# LANEWAY

Vermentino | 2018

VICTORIA



*Celebrate the transient and hidden beauty in both our cities and winery. Each bottle of McPherson Wines Laneway will be enjoyed in a unique environment and appreciated in a different way. I hope you enjoy the colour and texture of each of our laneways.*

## TASTING NOTES

### **Colour**

Amber yellow.

### **Nose**

Appealing aromas of tropical fruits, white peach and pear.

### **Palate**

The palate is mouth-filling with flavours of citrus, stone fruit and melon all in harmony. Lovely light oak balances and completes the picture.

### **Best consumed**

Now - 2022

### **Food Recommendations**

This wine is made with food in mind. Served in forward trending bars and cafes, this is a versatile, medium bodied wine that is perfect with modern street food, char-grilled calamari, spaghetti vongole or anything from the sea.

## WINEMAKING

### **Winemaking note**

The fruit for the Laneway Vermentino was grown in our northern Victorian vineyards. This region has long, baking, sunny days and mild evening temperatures - perfect for the growing of great Vermentino. The grapes were harvested during the cool of the night to maintain fruit freshness. The wine was barrel fermented in various parcels, with extended lees contact to build structure yet retain good fruit balance.

**Varietal composition** 100% Vermentino

**Alcohol** 13.0%

**Residual Sugar** 2.64 g/L

**Winemaker** Jo Nash



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