

GRAPES

100% Fernão Pires

TASTING NOTES

Indigenous to the region.

Fernão Pires is a versatile variety that can make many different styles of wines. Here our aim was to make highlight the tropical fruit characters while making a well-structured, food friendly wine. 50% of this wine was aged in 500L new French oak barrels for 5 months.

Bold and fresh with tropical fruit, nettles, and herbs. Well integrated oak playing a supporting role and adding great texture to the wine.

PAIRING SUGGESTIONS

A very food friendly style that will work well with seafood and salads but also with grilled pork or veal.

**CELLARING POTENTIAL**

This wine will continue to develop in complexity over the next 3 years in the bottle.

TECHNICAL DETAILS

Alcohol: 13.5%
Tartaric Acid: 5.7 g/L
pH: 3.40
Residual Sugar: 1.2g/L

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.