

SMALL VICTORIES

W I N E C O



2023 VERMENTINO

STYLE *fruity and zesty*

AROMA *gooseberry and fresh limes, with some tropical hints*

PALATE *alive with fresh rockmelon and summer herbs, with hints of sweet green peppercorn adding a textural note to the finish*

DRINK *now and all summer long!*

FOOD *think spicy fish tacos or nachos and guac with a big squeeze of fresh lemon or lime*

VINEYARD *Ricca Terra Farms, Riverland*

SOIL *red loam, free draining*

SEASON *a graceful lead into the 2023 vintage had us pretty excited about what was to come. In the end it was a game of patience to ensure we had enough flavour to balance with the acid.*

WINEMAKING *we picked from two blocks - one with a little more canopy showing purity with some vibrant acidity, the other more exposed block giving some generosity to the palate. Picked early in the morning, the grapes had a little skin contact before pressing on arrival at the winery. We took clear juice for fermentation allowing the fruit to shine through, with a short stint on lees in stainless to enhance mouthfeel before transition to bottle.*

ALC/VOL *11.5%*

WINEMAKER COMMENTS *we love the zesty vibrancy of this vermentino. The acid and textural balance extends the palate making it a great food wine - Cheers, Jules*

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