

Ranmore Hill 2014

Winemakers: John Worontschak and Matthieu Elzinga

Tasting notes:

Pale straw in colour with green tinges, the wine displays complex aromatic, mineral notes with underlying buttery and vanillin tones. The palate is crisp and angular with a long dry finish.

Food matches:

- Creamy pasta dishes
- Paella with fresh prawns
- Potato rosti and garlic mushrooms

Composition:

As part of Denbies' Vineyard Select range, this wine is made only in the best of seasons and varies in its varietal make up depending on vintage.

Vineyard:

Recent vintages have been characterised by high temperatures, with lots of sun hours. With little rainfall during the growing season the vines are adequately stressed, producing concentrated fruit of optimal quality.

Winemaking:

Following whole berry pressing, any Ortega in the blend is stainless steel fermented, with other varietals being either fermented or aged in oak.

Technical information:

12% vol 75cl

Residual Sugar 1g/l

