

## TASTING NOTE

# Bimbadgen Growers 2022 Vermentino

Our premium Growers range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

## TASTING NOTES

**Colour:** Vibrant pale lemon  
**Nose:** Green apple and lime  
**Palate:** Zesty lime and crunchy green apple, filled with rich stone fruit and melons

## WINEMAKERS COMMENTS

**Source:** Upper Hunter Valley, NSW  
**Vinification:** Controlled skin contact for a number of hours before being crushed and pressed. Juice fined and cold settled before fermentation. Temperature controlled ferment for 8-10 days. Ferment lees settling before filtration and bottling.  
**Blending:** N/A  
**Aging:** N/A  
**Bottling:** 22nd July 2022

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Vermentino	12.4%	1-3 Yrs	23rd February, 2022	N/A	3.21	7.1g/L

## VINTAGE NOTES

Having not produced a Vermentino the previous year, there was much excitement in the winery when the fruit had arrived and was looking outstanding. Due to the leaner year, the fruit was showing subtle fruit and racy vibrant acidity. After a brief time on skins, the fruit was then juiced and cold settled followed by a controlled ferment filling the winery the beautiful aromatics. Once fermented, the wine was left on fine lees to create extra texture. This wine was a pleasure to make and equally enjoyable in the glass.



Bimbadgen

*Seen in all the right places*

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