

TASTING NOTE

Bimbadgen NV Fortified Verdelho

TASTING NOTES

- Colour:** Amber/Tawny with olive green highlights
- Nose:** Baked caramel, butterscotch, raisins and toasted rancio characters
- Palate:** Honey, toffee & butterscotch balanced by rancio characters and enduring length

WINEMAKERS COMMENTS

- Source:** Assorted Hunter Valley growers
- Vinification:** Solera method, average age increasing over time. Verdelho juice soaked on skins and plunged twice a day for 3 days until fortification. Basket pressed and sent to oak for maturation.
- Blending:** Solera Selection
- Aging:** Oldest wines in Solera have aged for 15 years
- Bottling:** 2nd September 2021

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Verdelho	21%	4+ Yrs	2008-2021	Old French	3.48	7.1g/L

VINTAGE NOTES

A gorgeous wine to enjoy and a pleasure to blend together. Richard Done, Winemaker



Bimbadgen

Seen in all the right places

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