



Girl on the Go SPARKLING VERDELHO



Tech Sheet

Viticulture Report

Almost the perfect vintage. We had heat in January, some rain in February just when we needed it, and perfect ripening weather in March with temperatures in the mid 20s (77F). The openness of the canopies and ventilation in the fruit zone gave us lovely clean fruit.

Winery Report

Most of our fruit was picked in April, producing great colour and depth. This wine was partially barrel fermented which adds an extra layer of complexity to this fantastic sparkling.

Winemaker Tasting Notes

Girl on the Go stands on its own as a unique and intriguing sparkling, captivating anyone who takes a sip. Its delicate yet crisp floral tones and tropical fruit highlight the best qualities Verdelho has to offer. Waves of citrus and pineapple nectar join with hints of spice and creamy vanilla to send your taste buds on quite the adventure. A sophisticated wine that's not afraid to have fun.

Serving Suggestion

The best way to serve & enjoy Girl on the Go is to chill it in the fridge for at least 3 days, which will ensure the bubbles are at their optimum.

Vineyards:

Gemtree

McLaren Vale

Sustainably Grown

Picked 21st March

2/3 tank fermented and matured
1/3 barrel fermented and matured:

67% in new American oak

33% in new French oak

Alc/Vol: 14.0%

Residual sugar: 7.3

pH: 3.39

RRP: \$25

Who is the **Girl on the Go**?

Sarah as a teen,

full of life and always on the go.