

B A C C O

PRELUDE VERMENTINO 2021



WINEMAKING & TASTING NOTE

It is not very often that you find a single varietal, Vermentino wine in South Africa. This varietal is primarily found in Italy and more specifically in Sardinia. This very aromatic varietal has very large berries and bunches which can easily lead to the vine carrying too much fruit if the vineyard is not managed carefully.

To highlight the structure and aromatics of the varietal, the grapes were hand sorted, destemmed, crushed and transferred into the press. Here the grapes sat on the skins for 6 hours before pressing began. Once pressed, the juice was transferred directly to neutral Hungarian oak barrels. With the very slow, natural fermentation that lasted 60 days, this wine boasts aromas of lime, pear and green apple highlighting a more citrus profile on the palate.

Once malolactic fermentation was complete, the barrels were stirred (batonaged) weekly for 2 months until the optimal mouth feel was attained. The wine matured in the neutral Hungarian oak barrels for 10 months before being bottled which gives the wine a lovely delicate roundness on the palate that balances well with the fresh acidity. This maiden vintage of the Prelude Vermentino is an elegant wine that has good length and a dry finish.

Alcohol
12.5%

pH 3.42

TA 5.7g/l

VA 0.77g/l

RS 2.7g/l