



Appearance

This wine pours crystal clear, pale lemon gold colour.

Nose

With powerful and complex aromas of herbs, cut grass, elderflower and even a hint of fresh ginger. Tropical fruit characters develop in the glass.

Palate

With more of the initial herbaceous character of fresh cut hedgerow, this dry wine then builds with a mouth filling richness of peach and passionfruit character. The finish is long with honeysuckle, spice, and a lemon zest crispness.

Food pairing

This wine would suit pairing with rich shellfish dishes; chicken in a cream sauce; ripe heritage tomato salad or delicious with new season asparagus.

Simon Day (winemaker)