



LANDHAUS

BAROSSA VALLEY



2015 GRUNER VELTLINER

VINEYARDS

The fruit for this wine was sourced from 2008 plantings in the Adelaide Hills. The soil is clay over ironstone and the yield was 1.5 tonnes to the acre.

WINEMAKING

One third of the wine went through hot ferment in barrel and was all natural yeast. The remaining two thirds of the wine went through cool ferment in stainless steel and tank inoculated. The wine spent 3 months on lees to build texture and weight to the palate.

OAK TREATMENT

Thirty three percent spent 3 months in Old French Oak.

TASTING NOTES

The nose shows floral notes, leading to rich peach, which filled the senses with a slight effervescence. On the palate, it was gorgeous with ripe stone fruits saturating the senses and oily textures offset by balanced acidity. The finish was long and seemed to melt from the senses revealing a beautiful refreshing character.

