



# LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

## 2014 GRUNER VELTLINER

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### VINEYARDS

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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 tonne to the acre.

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### WINEMAKING

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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 2 months on lees to build texture and weight to the palate.

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### OAK TREATMENT

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Thirty three percent spent 2 months in old french oak.

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### TASTING NOTES

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The nose shows floral notes, leading to rich peach and citrus, which filled the senses with a slight effervescence. On the palate, it was gorgeous with ripe stone and citrus 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.

