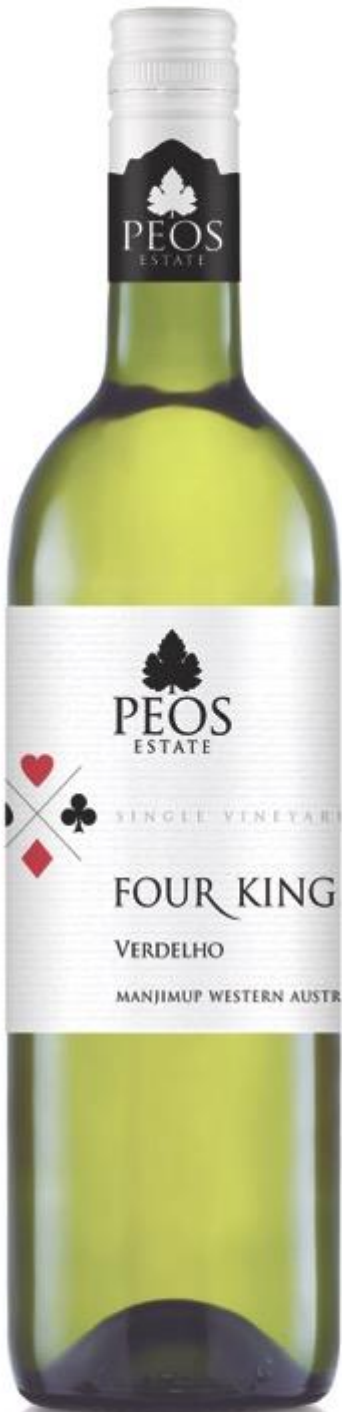


SINGLE VINEYARD

# FOUR KINGS

2017 / VERDELHO

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## BLEND

100% Verdelho.

## COLOUR

Bright straw.

## AROMATICS

Lifted aromas of fresh pear, quince and lemongrass.

## PALATE

A complex palate of tropical fruit and layers of citrus balanced with crisp acidity on a lingering finish.

## OAK MATURATION

N/A

## AGEING POTENTIAL

3 to 5 years.

## WINEMAKING

The grapes were machine-picked in the cool hours of the night to preserve the fresh and delicate fruit flavours. The picked fruit was chilled to 5°C before pressing to allow gentle extraction of free-run juice. The juice was cold settled and racked off gross lees and inoculated with aromatic complex yeast. The fermentation was held between 12°C and 14°C to achieve a slow and even fermentation to preserve and enhance the natural fruit flavours. After alcoholic fermentation was completed, the wine was fined with isinglass and filtered before bottling.

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## WINEMAKING DATA

Geographical Indication / Manjimup

Harvest Date / March 2017

pH / 3.12

Titrateable Acidity / 7.0 g/L

Residual Sugar / 5.97 g/L

Alcohol / 13.0%

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GRAPHITE ROAD WEST MANJIMUP P.O BOX 89 MANJIMUP WESTERN AUSTRALIA 6258