

Background:

Zonte's Footstep has been on an endless search for the perfect white grape variety and regional relationship... and this Vermentino has certainly caught our eye.

The vineyard's position on the coast near the mouth of the Coorong, has nothing but the Great Southern Ocean between itself and Antarctica. This provides purity of varietal flavours such as lovely green apple, fresh lime and zesty grapefruit all wrapped up in a crisp zingy finish; we guess you see where the name came from now?!

Wines produced from Mediterranean grape varieties such as Vermentino, in our opinion, just have that X-Factor. Their texture and acidity when combined with food, unite and ignite into new flavour sensations. We believe wine is an integral part of daily life to be enjoyed with food, friends and family.

Sexy, sassy and somewhat racy, our cheeky Vermentino exudes so much character it just keeps you coming back for more!

Winemaking:

The fruit for Lady Marmalade is sourced from hand tended blocks at the mouth of the Goolwa River of the Fleurieu Peninsula. The harvested fruit is destemmed and crushed into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees Celsius to preserve the expression of the fruit.

Fermentation takes place in these tanks where the wine is allowed to complete a natural malo-lactic fermentation if it occurs. It is then racked off gross lees and cold settled prior to bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes:

Colour: Pale straw with vivid green hue.

Nose: Limes! Limes! and more limes! With gentle white peach

Entry: A rush of pink grapefruit almonds and citrus crispness.

Middle Palate: Refreshing, tart peach and lime curd with subtle minerality.

After Palate: A tangy, mouth-watering finish and white peach and ruby grapefruit in the texture of crushed slate and finishing with zesty citrus.

Finish: Flavourful and fine with crunch texture, cleansing acidity to boot!

In Summary: Lady Marmalade Vermentino is an exciting, fresh, food-friendly white wine. Although a great food wine, especially seafood, at Zonte's Footstep, we recommend a well-chilled, friends and a sunny afternoon, alfresco style... you can almost taste the salty sea spray!

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

At the time of bottling (10.07.2017), this wine contained:

- 112 ppm Total SO²
- 37 ppm Free SO²



Vital Statistics:

Varietal Blend: Vermentino 100%

GI: Fleurieu Peninsula

Alcohol by Volume: 13.0%

TA: 6.74

pH: 3.17

RS: 1.6 g/L

750mL: 9330391000695 Dozen: 19330391000692

Region:

