



# LADY MARMALADE

VERMENTINO | FLEURIEU | 2018



Sexy, sassy and somewhat racy, our cheeky Vermentino exudes so much character it just keeps you coming back for more! Clarity of direction and straight out pezazz. You can see where the name came from!

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.

Pale straw with vivid green hue. Limes! Limes! and more limes! With gentle white peach fragrances. A rush of pink grapefruit almonds and citrus crispness on entry. Refreshing, tart peach and lime curd with subtle minerality. A tangy, mouth-watering finish and white peach and ruby grapefruit in the texture of crushed slate and finishing with zesty citrus. Flavoursome and fine with crunch texture, cleansing acidity to boot!

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!

## Zonte's Footstep Pty Ltd

Phone: +61 (0)8 7286 3088

Email: [cheers@zontesfootstep.com.au](mailto:cheers@zontesfootstep.com.au)

[zontesfootstep.com.au](http://zontesfootstep.com.au)



Purity of varietal flavours such as lovely green apple, **Starfruit**, fresh **Lime** and zesty **Grapefruit** all wrapped up in a crisp zingy finish.

"The greatest thing you'll ever learn is just to love & be loved in return" Moulin Rouge

## Vital Statistics

Varietal Blend: 100% Vermentino

GI: Fleurieu

Alcohol by Volume: 13%

TA: 6.87 g/L

pH: 3.09

RS: 1.6 g/L

750mL: 9330391000695

Dozen: 19330391000692

## Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.

At the time of bottling, this wine contained:

- 98 ppm Total SO<sub>2</sub>
- 38 ppm Free SO<sub>2</sub>

