

# Hand Crafted

by GEOFF HARDY

## Gruner Veltliner 2013

Planted in the ancient soils of the K1 Vineyard, Gruner Veltliner has found a new home in the cool southern Adelaide Hills where it produces exceptional white wines that capture both the old-world essence of Austria and the modern vibrancy and clarity of Australia.

During the 2013 vintage, the Hand Crafted fruit was picked two weeks later than its K1 counterpart and the extra time on the vine allowed further flavour development and lowering of natural acids, which both contributed to the wine's increased weight and structure. In cooler vintages, the difference between when the fruit is picked for the two distinct styles might be as much as three to five weeks.

The nose exhibits aromas of lychee, rock melon and fuji apple, which continue on the palate with additional tropical and mineral notes. Balanced acid adds to the full-bodied and creamy mouthfeel.

Serve with poached chicken with a black bean and coriander dressing.



### Winemaking

Variety:	Gruner Veltliner
Region:	Adelaide Hills
Winemaking:	Partial wild fermentation, use of warmer fermentation temperatures, 30% in seasoned Chardonnay barrels to provide more texture
Alcohol:	13%
Total acidity:	6.65 g/L
pH:	3.09
Residual sugar:	1.4 g/L

Sales and tastings at Pertaringa Cellar Door, 327 Hunt Road, McLaren Vale - Open 7days 11am—5pm

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