

# Ranmore Hill 2017

**Winemakers:** John Worontschak and Matthieu Elzinga

## Tasting notes:

Medium golden straw in colour. With aromas of fresh white peaches, the palate is crisp and fresh with flavours of melon and white stone fruits. Underlying nutty and mineral notes give the wine complexity.

## Food matches:

- Creamy pasta
- Pork and chicken dishes
- Fresh fish and seafood

## Composition:

As part of Denbies' Vineyard Select range, this wine is made only in the best of seasons and varies in its varietal make up depending on vintage. The 2017 vintage is made up of a blend of Pinot Gris, Bacchus and Chardonnay.

## Vineyard:

Recent vintages have been characterised by high temperatures, with lots of sun hours. With little rainfall during the growing season the vines are adequately stressed, producing concentrated fruit of optimal quality.

## Winemaking:

Following whole berry pressing, varietals are either fermented or aged in new oak.

## Technical information:

12% vol 75cl  
Residual Sugar <1g/l

