

2002 Late Harvest Rampant White



Lively passionfruit and honeydew meld with an attractive flinty grassiness for an appealing nose. The full barrel ferment adds complexity with subtle cedar, which is only apparent if you look very closely. 50.3% Semillon, 28.7% Chardonnay & 21% Sauvignon Blanc.

TECHNICAL NOTES

Region:

100% Five Ashes Vineyard, Karridale, Margaret River

Colour:

Hamelin Bays Late Harvest Rampant White has a pale youthful green hue.

Bouquet:

Lively passionfruit and honeydew meld with an attractive flinty grassiness for an appealing nose. The full barrel ferment adds complexity with subtle cedar, which is only apparent if you look very closely.

Palate:

This wine displays attributes from three varieties from which it is made. The palate is lusciously sweet due to the addition of unfermented grape juice to make a 'late harvest' style yet finishes dry due to a balanced crisp acidity.

Source:

Five Ashes Vineyard, Margaret River

Vintage Characteristics:

Dry mild vintage.

Cellaring Potential:

Drink now or for up to 3 years.

Oak Treatment:

French

Alcohol:

13%

Sweetness:

Sweet

Residual Sugar:

6.3 g/L

pH:

3.3