

Tscharke

2008 GIRL TALK ALBARINO

Sourced from the Tscharke Family Marananga Vineyard this is an exciting aromatic wine full of Barossa flavour to suit the contemporary palate.

Tasting Notes

Light straw colour with electric green hue. Lifted vibrant aromas of cut flowers, kiwi fruit and green pear. The palate is rich and balanced by the refreshing and lively acidity. This style makes for the perfect aperitif as well as a great food wine – the perfect foil for rich creamy risottos with pan seared prawns.

Winemaking

Picked in early March at night, the fruit was whole bunch pressed. The free run juice was separated from the pressings and clarified before ferment. Fermented at between 13 and 14 degrees Celsius to capture vibrant fresh fruit characters. Following ferment the wine was left on lees for five months with occasional stirring of the lees to encourage a rich mouthfeel.

Vintage Comments

2008 seemed to be the perfect vintage until the worst heat wave on record struck in March. Fortunately January and February were cooler than average and the Albarino was harvested before the heat was upon us. It was picked in perfect condition with no acid adjustment necessary and delightful aromatics.

VINTAGE

2008

CLOSURE

Screw Cap

WINEMAKER

Damien Tscharke

VARIETY

Albarino

ALCOHOL

13%

ACIDITY

6.1 g/L

pH

3.16

CELLARING

Up to 5 years

MATURATION

Unoaked

