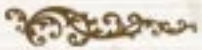


2015 MAMMA MIA

The grapes for the 2015 Mamma Mia came from vineyards located in the Golden Mile Bench , Oliver. The aromatic blend is made from Pinot Gris, Reisling, Sauvignon Blanc and Muscat Orange. The growing season was perfect for the grapes, with warm temperatures and long hours of sunlight required for further fruit development. Harvested during the first week of October.



WINEMAKER'S NOTES

The wine boasts a bouquet of tropical and citrus notes with hints of peach and apricot and finishes clean with an ongoing linger of pear and pineapples. Drink now or the next 2 years.

DETAILS

Sweetness Code: 1

Production: **only**

Availability:

Blend: Pinot Gris

Alcohol %, RS g/L, PH , TA g/L

CSPC: 741389

FOOD PAIRING

This well balanced wine can be paired with seafood, light pastas, light cheeses chicken dishes, hors d'oeuvres or enjoyed on its own.

WINE MAKING

Whole cluster press to minimize skin contact with the juice. Then the juice is cooled and inoculated with a special yeast and fermented in closed top stainless steel tanks for 3 weeks followed by cold stabilization for bottling.

