

Koerner

"Pigato" Vermentino



Tasting Notes:

Peach, apricot, wild herbs, white florals, iced tea, grippy tannins.

Production Notes:

Hand-harvested retaining ~50% whole berries, no whole bunch. Naturally fermented in stainless steel, plunged twice daily, left on skins for 20 days. Unfined, unfiltered, minimal sulphur added. 990 cases made. 10.9% ABV.

About Koerner:

Brothers Koerner is It's a partnership between two brothers, Damon and Jono, whose parents own an old vineyard in Clare. Their wine showcases two regions, Clare Valley and Adelaide Hills. Both areas are climatically unique and produce distinctly different wines. Their aim is to produce light, fresh, textured and well-structured wine with high drinkability.

Cellaring:

Drink now through 2023.

Clare Valley Facts:

- The first vineyards were planted and wines produced in the early 1840s.
- The high diurnal temperature variation ensures deep color and heavy concentration of flavors.
- Clare Valley accounts for 1.3% of the nation's crush.