

Point Ormond

White Blend NV



Tasting Notes:

Yellow apple, herbal tea, peaches, honey, a textural, food friendly white wine with a backbone of acidity.

Production Notes:

40% Roussanne, 35% Marsanne, 25% Chardonnay

All Rousanne and Marsanne were barrel fermented and aged on lees in neutral puncheons that are at least five years old. The Chardonnay is stainless steel fermented from 2021 to add freshness. All wild fermented with lots of time on lees. Unfined. Unfiltered.

About Point Ormond:

Point Ormond is everything that's exciting about Australian wine today: delicious, high acid, not big on the alcohol, versatile, bursting with personality, sometimes quirky, and always affordable. In a nutshell: these tasty wines hugely over-deliver for their price.

The wines are an exploration of vineyard sites around Australia, with a slight bias toward the state of Victoria, undoubtedly Australia's food and wine capital. Vines are grown with the utmost respect to the surrounding environment.

Cellaring:

Drink now.

About Victoria:

- Victoria is the second smallest state but is home to more regions (21!) and individual wineries than any other state in Australia.
- Plantings of Marsanne account for .1% of all wines grown in Australia, making this extra special.