

# LE BLANC PLONK- JAMSHEED

Victoria



**APPELLATION:** Upper Goulburn

**BLEND:** Riesling, Chardonnay

**WINEMAKER:** Gary Mills

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from vineyards in Upper Goulburn and Grampians, in Western Victoria—including some 100-year-old Riesling fruit from Garden Gully Vineyard. These are low yielding vines are of unknown clonal origin and produce intensely flavoured high acid fruit.

**VITICULTURE:** \_\_\_\_\_

Viticulture is Organic.

**WINEMAKING:** \_\_\_\_\_

Handpicked fruit is whole-bunch pressed and undergoes indigenous fermentation in old oak casks. The wine spends 8 months on the lees and is bottled unfiltered and unfiltered.



**WEBSITE:** <http://jamsheed.com.au/>

**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:** \_\_\_\_\_

Dry and textural wine with fine aromas of citrus and stone fruit. Lively acidity and freshness make this is perfect for summer drinking.