



RUSTY FIG WINES

Our vineyards are established near Bermagui on the far south coast of New South Wales.

As a wine region, the climate is relatively cool with daily northeasterly breezes in summer and a lengthy, warm autumn. We specialise in grape varieties used to make some of Spain's finest wines in similar climatic conditions. The vines are planted in sandy loam soil with a subsoil of decomposed granite, on north-east facing slopes. The site is dominated by Gulaga (called Mt Dromedary by Captain Cook). The Port Jackson or "Rusty" Fig grows on its slopes.

2010 VERDELHO

Verdelho is one of four Spanish grape varieties produced by Rusty Fig Wines. Our verdelho is a pure varietal hand-crafted from grapes handpicked from a single vineyard, and displays very strong varietal characteristics. It is very aromatic, displaying floral notes with complex stone fruit and citrus flavours, a long full palate, and a crisp dry finish. It is a good match for seafood and is particularly well suited to spicy Asian dishes.

VITICULTURE AND WINEMAKING

All vines are hand pruned to achieve optimal vine balance. The vineyard has ample irrigation water available in all seasons but it is used sparingly to promote the quality of the grapes. The 2008/09 growing season was highlighted by a few extremely hot days and a wet harvest with careful bunch selection which kept the verdelho yield very low. The result is again a very balanced wine with prominent fruit and intense flavour. The verdelho was crushed and gently pressed, and fermented dry at low temperature. It is best enjoyed within two years of bottling when the fresh, lively fruit is most prominent.

Winemaker: Roger Harris, whose Brindabella Hills, Canberra District winery has a "five star" rating by James Halliday.

VINTAGE INFORMATION

Vintage	2010
Region	Far South Coast NSW
Harvested	February 7, 2010
Alc/Vol	12.5%
Total Acid	7g/L
Residual sugar	nil
Production	73 dozen

For more information visit <http://www.rustyfigwines.com.au>