



Bleasdale Vineyards

Langhorne Crossing White 2006

Wine Maker: Michael Potts
Appellation: Langhorne Creek
Varietal: Chardonnay 7%, Riesling 17 %, Verdelho 76%
Yields per Acre: 5.0 T/acres
Cases Produced: 5,000
Filtration and fining: Bentonite fining for protein stability.
Membrane filtered to bottle.
Wood treatment: Nil
Length of barrel maturation:



Alcohol %: 13.5%
Total Acid: 7.2 g/l
Free/Total Sulfur: 29/107ppm
pH: 3.2
Residual Sugar: 4 g/l

UPC: 75218318033

Viticultural Practices: Cold fermentation (13-140C) in tank. Immediately clarified, stabilised and bottled.

Wine Makers Notes: - Crisp, fresh unwooded style displaying attractive fruit salad aromas and tropical fruit flavors. Touch of sweetness only. Best enjoyed with Chicken Salad or Waldorf Salad.

Food Accompaniments: Fish, chicken and pasta dishes.

Scores: n/a
