

## THE UNWINDER EHRENFELSER 2017



SKU – 278382 Hospitality Price - \$19.50 Wholesale - \$15.16 12 bottles per case

To Order email e: orderdesk@fitzwine.com

## 2017 Vintage

Every four or five years, Ehrenfelser likes to take a rest. We're not sure why, maybe it just likes to relax and unwind a bit? But about twice a decade, it produces a short crop. The long warm fall helped its flavours develop nicely, and our signature early evening shade kept the acidity brisk and refreshing. There's just less Ehrenfelser to go around. The 2017 Ehrenfelser is made from a blend of estate grown fruit and grapes sourced from long-time friends of the family at Mannhardt Vineyard. Tropical. Crisp. And refreshing. Get it while you can get it.

Subtle tropical notes of pineapple and stone fruit. A solid through line of acidity matches the residual sugar step for step. It's beautifully balanced with a crisp, textural finish.

## Winemaker's notes

Harvested on September 26<sup>th</sup> to October 6<sup>th</sup>, 2017
Soil Type: Ratnip (Block 1)
25 day fermentation
Alcohol 12.5%
Residual Sugar 7.4 g/L
100% fermented in stainless steel
265 cases