



Kerner 2021

(Vines planted 1971)

- Blend:**
- 86% Kerner (two tanks)**
 - Harvested Oct 22nd & Nov 2nd
 - 95% Whole bunch, 5% 2 hours skin contact
 - 95% 2 months lees ageing
 - 9% Madeleine Angevine**
 - Harvested Sept 27th
 - 3 hours skin contact
 - 5 weeks on lees
 - 5% Bacchus**
 - Harvested Oct 4th
 - 3 hours skin contact



Tastes of: Ripe lemon, Grapefruit, Salt.
A mouth-watering, zesty wine. Pair with white meats, mushrooms or sushi.

Bottles produced: 613 bottles

ABV: 11.28%

Acidity: 11.6 g/L

pH 2.8

Residual Sugar: 7 g/L

Sulphur: 13 mg/L free
42 mg/L total

Other: Inoculated fermentation, filtered & chaptalized (1.5%). Bottled May 7th.