



Technical Notes – 2021 Vermentino

Small batch. Single vineyard. Handmade.

Varietal Composition: 100% Vermentino

Region: Riverland

Vineyard: Bassham Family Organic Vineyard, Barmera

Yeast: Wild

Harvest Date: February 2021

Bottling Date: May 2021

Release Date: August 2021

Barrel or Stainless: Stainless

Soil: Red sandy loam over limestone

Alcohol: 11.5%

Winemakers Comments: 2021 was the kindest vintage we have experienced in 9 years of Delinquente – a La Nina cycle bringing good spring rainfall, mild summer temperatures and cool, crisp nights. The Bassham Family Organic and Biodynamic vineyard, bursting with natural vitality and life, took full advantage of Mother Nature’s gift and produced beautiful quality fruit – sweet, layered, and with piercing acidity – and plenty of it too!

Wild fermented in stainless steel, the wine also spent 4 weeks on fine lees, stirred twice weekly, giving it a beautiful, textural edge not often found in Australian Vermentino’s. The cooler vintage conditions meant that acids remained high, even as sugar levels increased and flavours developed, meaning we have a little higher ABV than previous years, but also more depth of flavour, whilst not compromising freshness and drinkability.

The super bright, upfront acidity – lemon lime tang – is what pops from the glass, instantly putting you in the thirst quenching zone. The mid-palate is where the texture and length comes in, nashi pear and green apple pops against orange peel breadth and juicy, creamy mouthfeel. The acid ties it all together and gives length, enhanced by the classic Vermentino briney, sea spray haze. As always, char grill those sardines and enjoy in the sunshine.