



2023 'Screaming Betty' Vermentino



Variety: Vermentino

Region: Riverland

Vineyard(s): Basshams Family Organic Vineyard

Soil(s): Red sandy loam over limestone Certified

Viticulture: Organic

Fermentation: Stainless / Open / Wild

Elevage: 6 weeks on fine lees / stirred twice weekly

Alcohol: 12%

Sometimes you've got to heed the call of the wild child within.

Sometimes you've got to go home with a bunch of grapes who're ugly as sin.

THE WINE

Vintage 2023 was the coldest, wettest and trickiest years we've faced. Luckily a healthy vineyard and some warm sunshine in early autumn helped the fruit develop nicely, producing a suite of pretty, more subtle wines this year.

Wild fermented in stainless steel, the wine spent 6 weeks on fine lees, stirred twice weekly, giving it a beautiful, textural edge not often found in Australian Vermentino. Bold and bright, a distinct passion fruit, tropical vibe presents up front. Structural and herbaceous-lemon thyme grassiness holds fort on the palate with a subdued citrus, stonefruit push providing a counterpoint in the background. Classic Vermentino on the finish-briney, seaspray savouriness again turned up a little-lots of flavour, lovely acidity, really putting itself out there this year.

THE WINEMAKER

Con Greg Gregoriou and his team make small batch, minimal intervention wines using Southern Italian varietals grown in his native Riverland. He is a family man and a father who was born and raised in the region surrounded by the mighty Murray River. His aim is to make the best wine in the place he grew up—a place often associated with inferior bulk wine. All grapes are sourced from two small family farms who own Certified Organic vineyards. The wines are made with the slightest of hands using native yeast for fermentation and just a touch of sulfur at bottling. The resulting wines are made consciously, vibrant, fresh, and fun.



Hudson Wine Brokers