



# 2020 MENCÍA

## Aroma

Bright, fresh nose of perfumed violets, red liquorice, sour cherries and cranberry.

## Palate

A medium-bodied wine which has youthful acidity. Dusty red plum skins, bright red fruits, star anise lead onto a cardamom, morello cherry, red raspberry liquorice palate. The fresh red fruit flavours last the length of the palate with fine tannin and high acid on the finish.

## Viticulture and Winemaking

This is our first vintage of Mencía a super small batch light, bright red style for Wangolina. The fruit was sourced from the Old Mundulla Vineyards, near Bordertown SA. An outstanding vineyard with many interesting and alternative varieties.

The Mencía grapes were crushed straight into oak and we knocked the tops out of three barriques and fermented them to dryness. Hand plunged gently twice a day and then pressed off into one 300L Hogshead. Barrel. We have deliberately bottled this wine in June to preserve fruit freshness.

**Region:** Mundulla, Limestone Coast

**Alcohol:** 13.5%

**Release Date:** July 2020

**Winemaker:** Anita Goode

**Range:** A Series



Enjoy me: With a leek and Portabello mushroom risotto or a bowl of steamed mussels in a roasted tomato and fresh basil broth.