



## FLAVABOM 2015 Field White

A secret mix, in an ancient practice, of co-harvesting and blending in the field.

Co-fermented from intuitively selected grapes grown in the estate on low yielding, older vines of Muscadelle, Chenin Blanc, Colombard and Semillon.

The influence of the French oak hit to these seamless fruit flavours is a layered and complex wine made to suit food.

### FLAVABOM keeps its promise.

<b>Vineyard</b>	Glen Devlin and Scotts Creek South Australia.
<b>Variety</b>	Muscadelle Chenin Blanc Colombard Semillon
<b>Alcohol</b>	14.5%
<b>Colour:</b>	Bright and clear straw with honey edges.
<b>Nose</b>	Vibrant stone fruits of nectarine and peach with lifted lychee and vanilla bean.
<b>Palate:</b>	Slippery and long lasting on the palate, this full-bodied wine carries the sum of its parts with a sophisticated and seamless complexity. Fresh fruit is supported by spicy nuttiness and a lingering honeyed, yet dry finish. A voluptuous wine that craves to be served with food.
<b>Food Match:</b>	Chargrilled salmon or trout, creamy indulgent pasta or aged cheese with lashings of pate or creamy dips. Food fit for a mermaid.

**Vegan and Vegetarian suitable**

