

Margan

ESTATE GROWN • ESTATE MADE

2016 Margan Vermouth (Off-Sweet Semillon)



Margan Vermouth is a cross generational collaboration between winemaking father and barman son. With a reputation for innovation and decades of experience growing and making premium Hunter Valley wines, Andrew Margan and son Ollie experimented with a Semillon based wine aromatised with estate grown botanicals. The Margan Vermouth project launched in 2015 and in the pioneering spirit that Margan have been become renowned for, the Hunter Valley's first varietal, regional, vintage Vermouth was made.

The 2015 Vermouth was an off-dry version that made an ideal style of martini or aperitif. The second vintage it was decided to make both an off-dry and an off-sweet. The off-sweet to match with Negroni's and Americano's.

Description

This fortified wine is a true reflection of the Margan ethos of 'estate grown – estate made' with the grapes and many of the botanicals grown on site at Margan. Old vine Semillon vineyards have produced the base wine for the Vermouth with a portion of this then being distilled to blend back and fortify the wine. After much experimentation, Andrew, Ollie and the winery team agreed on the perfect blend of botanicals to add to the wine with the majority of the 24 herbs and spices used being grown in the Margan Kitchen Garden. Vermouth was originally intended as a medicinal tonic and this one is perfect served over ice as a refreshing and low alcohol aperitif.

Region Broke Fordwich, Hunter Valley

Vineyard Fordwich Hill Vineyard

Winemakers Notes

The foundation wine for this Vermouth was Semillon from the 2016 vintage. A portion of this wine was then distilled with the resultant spirit used to infuse the botanicals. A basket press was then used to gently extract the aromats before final blending back into the wine. Finally a secret combination of natural sweetening agents including the use of a pomegranate molasses was added to produce a beautiful off-sweet red vermouth. Another first from Margan.

Alcohol - 19.5 %

pH- 3.61

TA - 6.5 g/l

RRP \$50.00

Winemaker Andrew Margan

MARGAN FAMILY WINES

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