

S I N C E 1 9 9 6

# Margan

## VERMOUTH

OFF x DRY  
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 have produced a Semillon based Vermouth aromatised with estate grown botanicals. Andrew wanted to create a style that was off-dry, aromatic with balanced bitterness to allow it to be enjoyed simply over ice as an aperitif. Ollie insisted it also have the handy versatility to be used in a range of classic cocktails such as Martini, Americano and the very on-trend, Negroni. Many great ideas are incubated over a drink or two and this was no exception. The Margan Vermouth project launched in 2015 and in the pioneering spirit that Margan are renowned for, the Hunter Valley's first varietal, regional, vintage Vermouth was made.

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 22 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.

VINTAGE- 2015

REGION- Broke Fordwich, Hunter Valley  
VINEYARD- Fordwich Hill Vineyard

### WINEMAKERS NOTES

The foundation wine for this Vermouth was Semillon from the 2015 vintage which showed a perfect balance of lemon zest, citrus fruit and natural acidity. 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. Refrigerate after opening to maintain freshness.

ALCOHOL - 19.5 %      PH- 3.52      TA - 6.8 g/l

WINEMAKER- Andrew Margan

ESTATE GROWN - ESTATE MADE

