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RATING

90

**Angelicus Verdejo 2014**

Variety: Whites other

Drink by: 2017

Region: Geographe

Date tasted: 25/11/2014

Alcohol:12.8%

First commercial crop, and a first for WA; mainly fermented in a bees wax-lined amphora purchased at Bunnings, plus 2 barrels, one wild-fermented. An unusual mix of crushed rock minerality, dried herbs and a citrus twang. Great fun for wine nerds at a giveaway price.

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RATING

94

**Angelicus Rosa 2014**

Variety: Rose

Drink by: 2016

Region: Geographe

Date tasted: 25/11/2014

Alcohol:13%

Estate-grown grenache crushed and given 3 days cold soak before pressing. A scented, flowery bouquet, then an incisive palate, with red fruits, a twang of citrus pith, a long, crisp finish, and a lingering aftertaste. A well made and very interesting wine.