

ALLANDALE

Tasting Notes



VERJUICE

VITICULTURE

Verjuice is derived from the French for green juice, "vert jus". This Verjuice is made from green, under ripe Semillon grapes grown on Allandale's Creek Flat Vineyard in Lovedale, Hunter Valley.

APPLICATION

Historically it is found in French recipes from the Middle Ages. It was added as we would use lemon juice or vinegar today, as an acidulant adding sharpness to the flavour of food, sauces or a dressing. In your cooking use it as the acid component to give balance to the flavour - in a pan deglaze, in salad dressing such as vinaigrette and mayonnaise and in reduction sauces.

LABEL

The collagraph print on the front label by Madeline Winch is the most appropriately titled "Balancing Act" which is precisely Verjuice's purpose in cooking.

FURTHER NOTES