

VANDAL

LOCATION:

New Zealand > Marlborough > Southern Valleys > Hawkesbury

VARIETY:

Sauvignon Blanc

WINEMAKER:

Winemaker: It's a secret, seriously



SCIENCE

ABV: 12%

SUGAR RATE: <1 g/L

TOTAL SO₂: <50 ppm

TOTAL ACIDITY: 6.5 g/L

Vandal Resistance

EXPERIENCE

NAME: The majority of Marlborough Sauvignon Blanc (99.9%) is made in a certain style which is great but with this wine we have Resisted going down that path... Just like the Vandals resisted the Roman Empire.

CHARACTER: The aromatic profile is distinctly “un-Marlborough” in character with less fruitiness and a proper reductive minerality. More earth and mineral notes come to mind while the palate is supple with stone fruits, citrus, and spice.

ENJOY WITH: Ideal with shellfish like oysters, shrimp, or blue crab cakes. Good with Japanese seasonings like kombu, dashi broth, or sushi.

BEST RESULTS: Serve 40-45° F, in a white wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Whole cluster, carbonic fermentation with wild yeast, pressed off to finish ferment in 300-liter seasoned French barrels, full malolactic fermentation.

ELEVAGE: Barrel stirring for three months, aging on lees to develop texture.

FINING AND FILTERING: None, not vegan.

SULFUR: Only added at bottling.

SOURCE

FARMING: Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit insecticides, application of organic EMNZ (effective microbes) for controlling mildew.

LAND: A half hectare plot in the Hawkesbury Vineyard, free draining old bed soils, Southern Valleys sub region. This part of the vineyard is chosen for the heightened minerality produced.

VINE: 35-year-old vines planted on their own roots. VSP, cane pruning.

HARVEST AND PRODUCTION: 350 cases, hand harvested.

