

VANDAL

LOCATION:

New Zealand > Marlborough >
Southern Valleys > Hawkesbury

VARIETY:

Chardonnay, Pinot Gris,
Viognier, Pinot Noir, Syrah,
Riesling, and Tempranillo

WINEMAKER:

Winemaker: It's a secret, seriously



SCIENCE

ABV: 13%

TOTAL SO₂: < 50 ppm

SUGAR RATE: 6.0 g/L

TOTAL ACIDITY: 6.5 g/L

Gonzo Militia

EXPERIENCE

NAME: A field blend comprised of white and red grapes that epitomizes the raucous style of this anonymous band of winemaking vandals, changing the face of how people perceive New Zealand wine culture. Militantly wacky and fun-loving!

CHARACTER: Aromas present both savory and fruity elements. Think tropical and stone fruits, exotic spices, chamomile tea, and irresistible freshness. On the palate, the Militia presents like a tropical tea infusion, thanks to the 24 hours skin-contact and ML, it's full-bodied with a firm backbone, and minerally complex finish.

ENJOY WITH: This is fun with Thai foods (not too spicy), sushi, white meats, shrimp, and parties. Go ahead and get creative, this versatile wine will hold up to any food if you are sharing it with people you love.

BEST RESULTS: Serve 45-48° F, not too cold, in a white wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Harvested and pressed on the same day. 50% skin contact for 24 hours. Barrel fermented in seasoned French barrels with spontaneous wild yeast.

ELEVAGE: 6 months aging on full yeast lees, in the same barrique it was fermented in. Full malolactic fermentation, resting in bottle before release after two years.

FINING AND FILTERING: Unfined and unfiltered. Vegan.

SULFUR: Minimal sulfur added only 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: From the Southern Valleys sub region in Marlborough, northwest facing slope with wind-blown loess over deep clay soils at 900 to 1000 feet in elevation.

VINE: Densely planted at 5,000 vines per hectare. Vine age is 20 years, single cane pruned with small canopy.

HARVEST AND PRODUCTION: 350 cases, hand-harvested.

