

NEW ZEALAND



2022 NORTH CANTERBURY ORANGE

Variety/Blend

78% Pinot Gris, 14% Sauvignon Blanc, 7% Pinot Noir, 1% Gewürztraminer, <1% Muscat

Season Summary

A cooler season, with higher than average rainfall over the growing period resulting in lush, healthy canopies. The weather became dry and stable in late March/April which allowed for picking of clean, ripe fruit.

Viticulture

A blend of three vineyards sustainably farmed, free of artificial chemicals or fertilisers. Biogro certified Porters (Bellbird) vineyard on Mackenzies Rd and Pyramid Valley Waikari Estate in North Canterbury, as well as a tiny amount of Sauvignon Blanc from Churton in Marlborough. Harvested: 8 - 9 April 2022

Winemaking

Primarily whole bunch fermented for 12 - 24 days in open top fermenters with a small amount of Blanc de Noir pressings added during fermentation. Aged in clay amphora and old barrels for 6 months without SO2 before being bottled unfined and unfiltered in December 2022.

Tasting Note

Slightly hazy orange hue. Lifted complex nose of spices and florals - almost campari like. An explosion of flavour hits your mouth with Christmas spices and orange rind, soft fine tannins coat the mouth leaving a savoury and moreish finish.

Chemical Analysis

Alcohol: 13% pH: 3.80 TA: 4.4g/L SO2: 20ppm

Suitable for Vegetarian/Vegan: yes

