Natural State

CHURTON NATURAL STATE PIED DE CUVE 2019

Vintage | 2019 **Winemakers |** Ben Weaver, Jack Weaver
Alcohol | 13.60% **Residual sugar |** 0g/l **pH |** 3.16
TA | 7.04 **Bottles produced |** 1204

VINEYARD | Our distinctive hillside vineyard above the Waihopai Valley was planted in 2000 with a European approach, close vine spacing and high density planting (approx. 5,000/ha). We manage the vineyard according to principles of biodynamics and organics. Our Natural State *pied de cuve* is Sauvignon Blanc from the Loin block. The Loin block sits at the centre of the Churton vineyard, overlooking both the southern and northern ends of the farm. The fruit from Loin is low yielding and early ripening with great retention in acidity and concentration. In 2019 we had an incredible harvest for both yield and quality. An optimal year for Sauvignon Blanc, our *pied de cuve* came in at 6T/Ha allowing for great fruit concentration and texture.

WINEMAKING | Our *pied de cuve* wine starts in the vineyard, not only is the fruit grown on the Churton vineyard, the fermentation is started there using 100% pure indigenous yeast. Leading up to harvest our vineyard team collected samples as part of picking planning. Once samples are used and analyzed we keep the juice in the vineyard and let it start to ferment naturally - This is our starter. The *pied de cuve* fruit is hand picked, whole bunch pressed and left to ferment in old 500l puncheons along with our starter. The wine is then left on its lees for 9-12 months and racked before bottling with no fining nor filtering. This wine is vegan friendly with only a small amount of sulphur prior bottling.

TASTING NOTE | Our Natural State *pied de cuve* is alive. It is a wine that takes the characters of the vineyard and brings them to life creating new dimensions and complexity. Our 2019 *pied de cuve* is fresh, fruity and full of texture, citrus fruit from start to finish with glimpses of wild flowers. Acidity and texture are the back bone to this autumn meets spring wine.