

"Grapes of Wrath" 2020

Wine Type: Dry white/amber wine.

Grape Varietal: Blend of various native grape

varietals, old vines, traditional dry

farmed.

Bethlehem, south-western hills, Locality:

930m above sea-level.

Harvesting: Manual harvesting in september

2020.

Winemaking: Minimal intervention, crushing,

95% destemming,

co-fermentation of several varietals, daily manual punchdowns, skin-maceration for nine

months.

Malolactic fermentation naturally conducted (spontaneous and without innoculation). Three rackings, no fining, no filtration.

Alc: 13.5%

pH: 3.76

Sulphites: Contains naturally-occuring

sulphites (tested May 2022)

Total: 11mg/lt

Free: less than 5mg/lt

12°C - 14°C Serving:

> Gentle decanting and/or breathing time in the glass.

Storage: Store in cellar conditions.

Production: 2116 bottles 750ml

14 Magnums

