



2019 Waimauku

Orange Wine - Skins Fermented Sauvignon Blanc

The Natural Hipster. Orange wines are made using a method originating some 8,000 years ago in Eurasia whereby white juice is fermented on the skins in much the same way as a red wine.

Without the use of added sulphites, tannin in the skins provides natural protection against spoilage. A subtle apricot to “orange” colour develops from contact with the skins which also provides a unique richness of flavour and expression of terroir.

Hand-harvested and left to ferment on skins for 30 days followed by 3 months of maturation in seasoned oak barriques, our Waimauku Sauvignon Blanc is free from both additives and the interfering hands of winemakers. The result is an amalgam of smokey herbals, white florals and Asian spices on the nose. The palate shows citrus, stonefruit and an earthiness, bound by firm structure and limey acidity. A dry finish and appealing austerity mean it is an extremely good food match, sure to bring out aroma and flavour in a wide range of dishes.

Being unfinned and unfiltered, expect some cloudiness in the bottle with possible precipitation and intensifying of colour over time.

RRP: NZD \$28



Naturally Orange - Better for you, your social conscience and your street cred