



## 2021 "Methode Ancestrale" Chenin Blanc

METHODE ANCESTRALE IS THE OLDEST TECHNIQUE OF GETTING BUBBLES INTO WINE AND IS ALSO REFERRED TO AS PETILLANT NATURELE. FERMENT FINISHES IN BOTTLE USING UP THE LAST OF THE GRAPE DERIVED SUGARS AND NATURALLY GAINS SOME BUBBLES. THIS TRAPS IN ALL THE FRESH FRUIT AND FERMENT CHARACTER AND ALSO MEANS THAT THESE WINES HAVE ABSOLUTE MINIMUM SULPHITES WITH ONLY YEAST DERIVED SULPHITES BEING PRESENT.

CHENIN BLANC WAS SOURCED FROM TWO OLD VINEYARDS OF LOAM AND SAND. WHOLE BUNCH PRESSED LOW TURBIDITY FERMENT KEEPING IT CLEAN... LEMON SHERBET, GRAPEFRUIT PITH AND MINERALITY. BRIGHT, CLEAN, FUN, YUM!

### **SWAN DISTRICT – WESTERN AUSTRALIA**

ALC = 12.5%, pH = 3.25, TA = 7.0

VEGAN FRIENDLY

HARVESTED: 14/1/2021 and 29/1/2021

BOTTLED: 25/2/2021



## 2022 Methode Ancestrale Grenache

METHODE ANCESTRALE IS THE OLDEST TECHNIQUE OF GETTING BUBBLES INTO WINE AND IS ALSO REFERRED TO AS PETILLANT NATURELE. FERMENT FINISHES IN BOTTLE USING UP THE LAST OF THE GRAPE DERIVED SUGARS AND NATURALLY GAINS SOME BUBBLES. THIS TRAPS IN ALL THE FRESH FRUIT AND FERMENT CHARACTER AND ALSO MEANS THAT THESE WINES HAVE ABSOLUTE MINIMUM SULPHITES WITH ONLY YEAST DERIVED SULPHITES BEING PRESENT.

GRENACHE WAS SOURCED FROM AN OLD SWAN VALLEY VINEYARD OF GRAVEL AND SAND OVER COFFEE ROCK. WHOLE BUNCH PRESSED AND THEN FERMENTED AS TURBID JUICE. SUPER FRUITY WITH MULBERRY, RASPBERRY AND OTHER BERRY FRUITS. THE PALATE IS CREAMY EVEN A TOUCH OILY WITH SOME CIDERY NOTES.

### **SWAN VALLEY – WESTERN AUSTRALIA**

ALC = 13%, PH = 3.35, TA = 6.2

VEGAN FRIENDLY

HARVESTED: 7/2/2022

BOTTLED: 24/3/2022



## 2021 Different Skins Frontignac / Gewurtztraminer

THIS IS OUR VERSION OF A SKIN CONTACT WHITE – VAGUELY INSPIRED BY THE SKIN CONTACT WHITES OF FRIULI-VENEZIA. THIS WINE IS SUPER AROMATIC WITH TURKISH DELIGHT AROMAS, CITRUS AND TROPICAL FRUITS, BRIGHT, LIVELY, THEN TURNING SAVOURY AND TEXTURAL WITH A SLIGHTLY BITTER FINISH. GREAT CHILLED SUMMER ORANGE WINE - WELL ACTUALLY ORANGEY/PINK... WE REALLY LIKE THIS AND ITS DIFFERENT TO ANYTHING ELSE WE HAVE SEEN.

SOURCED FROM SWAN VALLEY FRONTIGNAC ALSO KNOWN AS MUSCAT BLANC A PETITS GRAIN AND PERTH HILLS AND GEOGRAPHE GEWURTZTRAMINER. EACH VARIETY WAS PICKED SEPARATELY AND NATURALLY FERMENTED SPENDING THREE WEEKS ON SKINS BEFORE PRESSING OFF TO OLD BARRIQUE. THE WINES WERE MATURED SEPARATELY SPENDING EIGHT MONTHS ON LEES.

### **SWAN VALLEY / PERTH HILLS / GEOGRAPHE - WESTERN AUSTRALIA**

60% FRONTIGNAC / 40% GEWURTZTRAMINER

ALC = 12.0%, PH = 3.52, TA = 6.5

VEGAN FRIENDLY

HARVESTED: 18/1/2021 and 4/2/2021 and 25/2/2021

BOTTLED: 22/10/2021