



muddy water

WAIPARA · NEW ZEALAND

Our "Sans" wines are made without the addition of any sulphur, as a nod to the "sans soufre" wines we love from France.

Our Skin Ferment is a blend of Gewurtztraminer and Riesling. Copper coloured with delicate savoury flavours of osmanthus, spice and

Serve lightly chilled

VITICULTURIST'S NOTES

The season started off with a devastating advective frost in October which lowered our yield dramatically. The later flowering Riesling came through well but the Gruner Veltiner and St Laurent were much lower and only represented 1% each of the final blend. The summer was warm and the dry autumn allowed the fruit to

ripen without any disease pressure. We hand harvested the Riesling at 21 brix and then the Gewurtz at the same 2 days after. We know this wine wont see any sulphur so we do extra work in the vineyard to ensure pristine fruit for the winemaking team - always great to see them use every part of the grapes we grow!

WINEMAKER'S NOTES

Hand picked and 50% destemmed for a wild fermentation on skins in our small clay amphorae and open top fermenter. We fermented the varieties separately and only did light plunging for careful tannin extraction. The Riesling spent 12 days on skins and the Gewurtztraminer 28 days

before being pressed off and run to old barriques for 6 months where it completed natural malolactic before estate bottling without fining or additions.

No sulphur added & analysis shows natural levels below detection threshold < 10ppm

2022 "Sans" Organic Skin Ferment

TECHNICAL DATA

Pick Date 20/3/22 - 22/3/22	Elevage 6 months
Vessel aged barriques	Soil Calcareous Clay
Varieties 49% Riesling, 49% Gewurtztraminer, 1% St Laurent, 1% Gruner Veltliner	No sulphur addition unfined, coarse filter only
	Vegan

Total Acidity **5.9g/L**

pH **3.28**

Alcohol **12.5%**

