
MUDDY WATER SKIN FERMENT 2019



A savoury wine, light copper in colour with abundant aromas of osmanthus, samphire and spice. A crisp, bright palate with gentle chalky tannins and a very long backbone of acidity.

Style: Dry

VITICULTURIST'S NOTES

This blend of Gewürztraminer and Riesling was grown in our certified organic vineyards on clay over limestone soils. The fruit was intensely managed, bunch thinned, and shoot positioned for fruit spacing and leaf plucked to allow sunlight and air into the canopy. Bunches from both varieties were small, intensely flavoured, pure and were hand-picked to retain ultimate freshness and allow whole bunch ferment.

Harvest Date:

Brix: 21.9 | **pH:** 2.89 | **TA:** 8.17g/L

WINEMAKER'S NOTES

This year we wanted to add complexity through multiple varieties. We hand-picked Riesling, Gewurtztraminer, with a little Gruner Veltliner and St Laurent. Fermented separately, without any additions, in amphoras and open top fermenters on skins for one month before aging in old barrels. Bottled without any sulphur addition (some may be present). Certified Organic

TA: 6.2 g/L | **Sulphur** < 10ppm | **Alcohol:** 12.5 %