



## **2017 Pandora's Amphora**

**“When Pandora opened the amphora gifted to her by Zeus, all the evils of the world escaped. All that remained inside was, Hope.”**

Pandora's Amphora is a unique hand crafted wine made using ancient winemaking methods that are still practiced in some parts of Europe today. She also represents a very personal winemaking 'journey' of her Winemaker Glenn James. It's all about letting go!

Three two varieties - Vermentino and Fiano were hand harvested on the same day and then fermented as one, along with their skins and seeds in a single terracotta 'Amphora'. In Greek mythology Pandora was the first human female created. Her name means "all gifted" as all the Gods of Olympia bestowed all manner of gifts upon her (good and not so good). She was created from the clay of the earth just as are our Amphora is.

Fermentation occurs using only the 'indigenous' yeast from the vineyard's own terroir. Once fermentation is complete Pandora is then sealed up and her precious contents matured on the skins and seeds for around 300 days. All the flavours and many other grape derived compounds produced by the vines each season in the presence of fermentation lees (yeast and malolactic bacteria) are slowly extracted and transformed during this period to produce an aromatic, complex and textured white wine.

Pandora is then gently basket pressed and it is only at this point that the wine has a small addition of sulphur dioxide to preserve all that has been captured. The wine is then matured on light yeast lees for six months.

Bottling occurs after careful racking, without any filtration or the use of fining agents, therefore the wine displays a light haze.

**Production: 600 bottles**

**Region: Alpine Valleys, Victoria**

**Vineyard: Ferraro Vineyard (Vermentino), Greenacres Vineyard (Fiano)**

**Varieties Vermentino 50%; Fiano 50%**

**Alcohol: 12%**

**Bottle: \$60**