



2018 Clay Pot Wines 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 practised 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!

Two white grape 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 by Hephaestus by order of Zeus. 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 200 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 - 210 days on skins in amphora, the wine is unfinned, unfiltered and quite clear with only a slight sediment in the bottle.

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

Tasting note

Youthful, bright and pale yellow with a slight green hue. Aromas are fresh and vibrant with intricate layers of spice and baked quince tangled with lifted acacia blossom and energetic white pepper. Aromas infused with ginger, wild honey and cassia bark persist on a palate that is salivating, with super fine phenolics, an underlying nuttiness and lingering clotted cream on the finish.

Review

"An exciting and thought-provoking initiative presented with verve. Restrained bouquet of honeysuckle, stone fruits, lemon and grapefruit. Fiano brings its A Game to the palate and with time in amphora delivers a warm, textural nuttiness and spice. Love to see how this ages." **Awarded 91 points, Halliday Wine Companion, Jeni Port - Published 13 August 2021**

Region: Alpine Valleys, Victoria
Vineyard: Ferraro Vineyard (Vermentino), Greenacres Vineyard (Fiano)
Varieties: Vermentino 59%; Fiano 41%
Alcohol: 13%