

pH - 3.29 TA - 4.6 g/L RS - 1.2 g/L Alc - 13.5% Total SO2 - 57 ppm

Vineyard - Raupo Creek Clones - Sel Ovaille, Barrie, PN00141 Yield - 8 Tonnes/ hectare Oak - 100% for 3 months, neutral oak

## Certified Organic

Suitable for Vegans

lasting notes	spice. The palate is plump and juicy, yet refined, elegant and dry.
Winemaking	The fruit was picked in the early morning to preserve quality and freshness of the fruit. It was loaded into the press, without crushing, and gently pressed to settle overnight naturally. The next morning, it was racked, taking light lees, to a stainless steel tank and neutral puncheons to undergo wild fermentation. It remained in puncheons, on lees, for three months after fermentation to age. During this time malolactic fermentation was completed, naturally. The components were then racked and blended in a small stainless steel tank. The wine was then filtered prior to bottling.
Vintage	2022 will be remembered for its challenging nature, which kept us on our toes after a run of remarkably effortless vintages in a row. Dry, stable weather and over flowering lead to an abundant fruit set, and with consistent small rain events we enjoyed fantastic vigour across the whole vineyard. Leading into the harvest period the region endured some significant rainfall events, which increased berry and bunch size, but also disease pressure, unfortunately. Luckily we had an excellent team working tirelessly in the vineyard to mitigate this and also crop thin throughout the whole vineyard, with an extra focus on the Pinot Noir. We started picking Pinot Noir on 16th March and finished picking with a botrytis style Riesling on 19th May.
	It must be said, after the early and fast and furious nature of the previous vintages, a vintage that was a touch later and spread out between each variety was really welcomed. With a great picking team and a focus solely on the Raupo vineyard, we were able to pick each plot before any real disease pressure took a hold.
Viticulture	Our clay rich Raupo vineyard, farmed following organic and biodynamic principles is located in the centre of the Omaka Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain.