

o rofo r

Vintage 2021





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Alcohol	Residual sugar
13.6	0.5
рН	Acidity
3.70	5.0

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The Kiwa vineyard tends to exhibit complex savoury notes, of bay laurel, green tea and Chinese five spice. These are underpinned by an array of red fruits such as raspberry, sour red cherry and red currant, that sit amidst lifted and floral perfumed notes. The savoury complexity continues through the palate, with a wine that offers both grace and presence. It is bright and expressive with incredible buoyancy, thanks to the taut focus and firm tannins. This helps to tighten the structure giving one confidence to cellar for at least 10 years.

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The fruit was destemmed to an open top fermenter with the inclusion of some whole bunch. It was fermented using indigenous yeast and hand plunged just once a day for soft extraction, with a total vat time of 25 days. After pressing it was matured in 35% new French oak barriques for 20 months. Bottled without fining or filtration, promoting textured mouth feel and balanced fruit complexities.

O O Vinous: 92 pts

