



VINTAGE

The spring of 2016 was dry and warm without frosts which led to an excellent flowering; all in all a great start to the season. The summer was warm with good drying winds reducing disease pressure as well as moderating vigour such that canopies were healthy and well balanced, requiring little trimming. There were cooler autumn temperatures, delivering some much needed rain. Due to the warmth over summer and the freshness of autumn we were able to harvest the fruit botrytis-free which gave us the ability to continue making the traditional Tongue in Groove Little Stomper style.

VINEYARD

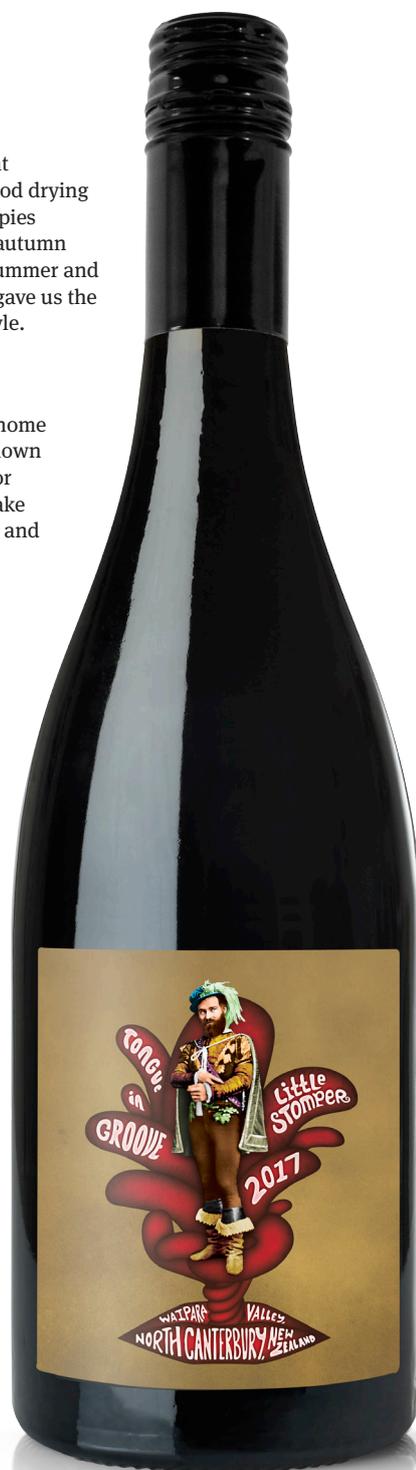
The grapes were sourced from Guy Porters vineyard in Georges Road and his home block, MacKenzies Rd. The soils consist of free draining gravels with a windblown loess topsoil. The soils on Georges Road are free draining river gravels ideal for growing aromatic varieties such as Gewürztraminer (Gew) and Muscat which make up this wine. The soils on the home block consist of deep clays giving density and richness to the resulting wine.

WINEMAKING

Orange Wine involves making white wine using techniques that are used to make red wine. Basically using age old methods and making wine the way it was thousands of years ago; that of very minimal intervention. Putting the grapes in the vat and letting the wine make itself. In this year I made one vat 100% whole bunch Muscat where the cap was wet every day with juice drawn from the bottom of the tank. This gave a very gentle extraction producing a wine with silky mouth coating tannins even though the stems were included in the fermentation. The other vats I treated a little more like Pinot Noir in that they had 30% whole bunches at the bottom with destemmed grapes on top. This resulted in wines with intense aroma and some forward fruit but with excellent tannins giving balance and structure to the aromas and flavours. These other vats were a combination of Muscat and Gew giving intense aroma and fruit to the overall blend. Natural yeast and bacteria carried out both fermentations and the wine was bottled in December without fining or filtration of any sort. The wine is slightly cloudy and will throw a small deposit in the bottle. Very low levels of sulphur dioxide were used as the wine has good tannin levels which will enable bottle aging for the next 1-2 years.

TASTING NOTES

This wine has intense aromas of Muscat; sultanas and orange blossom, which is balanced by interesting peppery, earthy and chalky nuances. The palate is rich and full with mouth coating tannins (extracted from both the stems and skins) that give a salivating texture balancing the gorgeous forward fruit typical of Gew. This wine is incredibly drinkable and an excellent food match as the tannins will cut the richness of most dishes and give lasting pleasure in the glass.



LITTLE STOMPER 2017