

## Little Stomper Orange Wine 2023 Tasting notes.

### VINTAGE

The spring of 2022 was warm without frosts which lead to an excellent flowering; all in all a good start to the season. The summer had some very warm spells and then bouts of rain keeping the canopies healthy. Late February provided a little more rain than wanted, resulting in good canopy growth. For those who had meticulous canopy management, the results were very good. Typically, a cooler growing season overall, but one that allowed ripe grapes to be picked resulting in wines with definition and precision showing intense flavours, thus in reflection an excellent vintage.

### VINEYARD

The grapes were sourced from 83 Church Rd, Waipara, near to the Waipara Domain. The soils consist of free draining gravels with a topsoil of windblown loess. These free draining gravelly soils are ideal for growing aromatic varieties such as Gewurztraminer resulting in wines with hedonistic perfumed aromas and intense flavours on the palate.

### WINEMAKING

Orange Wine involves making white wine using techniques that are typically used for red wine production. 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. All the grapes, stems and all, 100% whole bunch were put in the vat and where the cap was wet daily 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. Natural yeast and bacteria carried out both fermentations, the wine was never pumped, only gravity was used. The grapes were pressed using a basket press, settled in tank and bottled again by gravity 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 added just prior to bottling ensuring ageing for the next 1-2 years.

### TASTING NOTES

This wine has intense aromas of Gewurztraminer; rose water, Turkish delight and hints of orange blossom and spice. These aromas and flavours are supported by interesting peppery, earthy and chalky nuances due to the inclusion of stems in the ferment. The palate is rich and full with mouth coating tannins (extracted from both the stems and skins) giving a salivating texture balancing the gorgeous forward fruit typical of this variety. 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.