



WINERY: SEE SAW WINE

Vignerons Pip and Justin Jarrett have been growing grapes in the cool climate of Orange, NSW Australia for almost 30 years. Their philosophy: to create balance and harmony through sustainable farming practices.

A balanced ecosystem in the vineyard is reflected in the wines. It is a process requiring vision, patience, perseverance and an unerring work ethic. There is also, of course, the equilibrium of life and a quiet glass of wine after a busy day.



WINE: SEE SAW THE PARTY (PET NAT)

VINTAGE: 2022

GRAPE: RIESLING AND CHARDONNAY

ALC VOL: 11%

REGION/ SUB REGION: ORANGE, NEW SOUTH WALES, AUSTRALIA

VINEYARD: RIESLING - ANNANGROVE PARK, CHARDONNAY - ANNANGROVE PARK

SOIL TYPE: DEEP RED CLAY LOAM AND BROWN FERRESOL

VINE AGE: 23 YEARS FOR BOTH

IRRIGATION: YES

TRELLIS: RIESLING - VSP (CANE), CHARDONNAY - VSP 2 BUD SPURS

ALTITUDE: 700 METERS

ASPECT: NORTH FACING

CLONES: RIESLING - MCWILLIAMS, CHARDONNAY - G9V7

FERMENTATION: WHOLE BERRY PRESSED TO STAINLESS STEEL FOR NATURAL, COOL

FERMENTATION. THE FERMENT WAS STOPPED AT THE POINT OF SUGAR AND ACID

IN PERFECT HARMONY, AROUND 10G/L RESIDUE SUGAR PRESENT. THE WINE WAS

THEN VOTTLED UNDER CROWN SEAL TO CONTINUE ITS FERMENTATION.

TIME ON SKINS: 18 DAYS

FINISHING: UNFINED, UNFILTERED

VESSEL: STAINLESS STEEL

SULFUR LEVEL: <3 MG PER LITER

Winemaker tasting notes

Zippy acidity with bright lemon blossom aromas

The Party is best enjoyed with company around a grazing board or with seafood.

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