

ANTHONY

ALLPORT

WINE

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 WINE

VINTAGE: 2021

GRAPE: PINOT NOIR 58% AND GAMAY 42%

ALC VOL: 11.9%

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

VINEYARD: BALMORAL

SOIL TYPE: DEEP BASALT

VINE AGE: 23 YEARS, GAMAY GRAFTED ON IN 2019

IRRIGATION: YES

TRELLIS: VERTICAL SHOOT POSITION ON CANES

ALTITUDE: 900M

ASPECT: NORTH EASTERLY

CLONES: PINOT NOIR – 777, 667, 114, 115, ABEL. GAMAY - 222

FERMENTATION: WHOLE BUNCH PICKED AND MOVED INTO OPEN

STAINLESS STEEL FERMENTERS. WILD FERMENTATION STARTED WHILE

THE GRAPES WERE FULLY INTACT. AFTER 15 DAYS OF CARBONIC

MACERATION THE FRUIT WAS GENTLY PRESSED INTO STAINLESS STEEL

TANKS WHERE LEES WERE STIRRED THROUGH FORTNIGHTLY FOR 4 MONTHS.

TIME ON SKINS: 15 DAYS

FINISHING: UNFINED, UNFILTERED

VESSEL: STAINLESS STEEL TANK

SULFUR LEVEL: 57MG PER LITER

Winemaker tasting notes

Marge, cloudy magenta in colour showcases red fruits on the palate with a velvet mouthful, intertwines perfectly with the aromas of dark cherries, plums and a hint of raspberry.

Marge is best paired with spicy food, game and red meats, charcuterie and cheese boards.

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