

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 SAMM

VINTAGE: 2021

GRAPE: SAUVIGNON BLANC AND MARSANNE

ALC VOL: 12%

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

VINEYARD: SPRINGVALE

SOIL TYPE: RED BROWN EARTH

VINE AGE: 27 YEARS

IRRIGATION: YES

TRELLIS: VSP (CANE)

ALTITUDE: 800 METERS

ASPECT: NORTHERLY, SOUTHERLY

CLONES: SAV B - F4V6. MARSANNE - SMVP

FERMENTATION: WHOLE BUNCH PICKED AND MOVED INTO OPEN

STAINLESS STEEL FERMENTERS, WILD FERMENTATION STARTED WHILE

THE GRAPES WERE FULLY INTACT. AFTER 14 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: 14 DAYS

FINISHING: UNFINED, UNFILTERED

VESSEL: STAINLESS STEEL

SULFUR LEVEL: 85MG PER LITER

Winemaker tasting notes

Exceptional aromas of tropical fruits with ginger and marmalade overtones. The palate shows off juicy pineapple and ginger with long mouthfuls and soft white tannins.

SAMM is best enjoyed with curry, seafood and game meats.

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