

2022 MACERATION

# DAS JUICE



## THE 2022 VINTAGE

The 2022 vintage was a solid one for us with a wet early summer period followed by a dry January-April. Crops were small meaning we were down slightly across the board but quality in our mind was the best yet. For the 2022 release we secured a few new long-term vineyard leases with all wines now fully organic and from South Australia. We will be working together with our growers over the coming season to hopefully have the label fully certified for upcoming vintages.

## THE WINE

Our skin contact wine is a blend of 20% Arneis (Peters Creek Vineyard), 30% Sauvignon Blanc (Peters Creek), 10% Riesling (Wait Vineyard) and two parcels of Muscat (Zerella) 40%. Grapes were picked separately, de-stemmed and kept on skins (12-20 days) until sugar dry before being pressed to the same tank. Kept on full solids for 5 months. 30ppm SO<sub>2</sub> addition prior to bottling. 13.3% ALC

## THE VINEYARDS:

### PETERS CREEK VINEYARD - KANGARILLA, MCLAREN VALE

Vineyard Organically managed by Jim Zerella. Planted 1999 – 2004, 290 -340m above sea level, Sandy silt Loam over clay Shale at depth.

### ZERELLA – MASLINS, MCLAREN VALE

Vineyard Organically managed by Jim Zerella. Planted in 2002, 45m ASL, red sandy loam over shallow clay then limestone.

### WAIT VINEYARD – ONKAPARINGA GORGE/BLEWITT SPRINGS, MCLAREN VALE

Vineyard Organically managed by Robin Wait. Riesling, old vines c 1975, 190m ASL, sandy loam over clay shale and limestone at depth.

