

2022 RED

# 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

65% Cabernet Sauvignon from the Hickinbotham vineyard run by Yangarra in the high part of Clarendon. 25% Cabernet Franc from Chalk Hill and the remaining from Merlot 10% from Zerella. The Cabernet Sauvignon and Merlot were both 100% whole bunch carbonic for 12 days while the Franc was half direct pressed and half destemmed and on skins for a week. All combined once dry to tank to sit on full solids for 5 months. 40ppm SO<sub>2</sub> addition prior to bottling. 12.2% ALC

## THE VINEYARDS:

CHALK HILL VINEYARD - WILLUNGA,  
MCLAREN VALE

Vineyard Organically managed by Jock Harvey. Old vines of Cabernet Franc planted in the 1970's, Clay loam over shaly piedmont.

HICKINBOTHAM/YANGARRA -  
CLARENDON, MCLAREN VALE

Managed by Michael Lane. Certified Organic and Biodynamic. Cabernet Sauvignon planted in 2012, 245m ASL Rocky clay loam over shale and sandstone.

ZERELLA - MASLINS, MCLAREN VALE

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

