

2022 WHITE

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

The 2022 white is 45% Sauvignon Blanc from Brackenwood, 35% Semillon from Magpie Springs and 20% Riesling from Brackenwood. The wines were processed separately, de-stemmed, then pressed to tank for a slow natural ferment. On full solids for 5 months. 35ppm SO2 addition prior to bottling. 12.6% ALC

THE VINEYARDS:

BRACKENWOOD VINEYARD – WILLUNGA HILL, ADELAIDE HILLS

Managed by Dave Gartelmann.
Organic and Biodynamic Certified.
Planted in 1998, 370m ASL Silty clay loam, ironstone pebbles quartz over weathered quartzite.

MAGPIE SPRINGS – WILLUNGA HILL, ADELAIDE HILLS

Vineyard Organically managed by Steve Thomas. Vineyard planted between 1989 – 1994, 340m ASL. Silty clay loam, ironstone pebbles quartz over weathered quartzites.

