



ETHOS | CREDO | PERSONNEL DYNAMIC

One sunny day, whilst having a couple of beerzies, three Marlborough based winemakers decided to collaborate and make wines together under a single brand - Vandal. This 'side project' gives each member scope to make wines they would not normally have the opportunity to put to bottle. These wines could be considered a bit 'weird' in a conventional sense, however, at the core of the Vandal ethos is ensuring drinkability, so don't freak out just yet.... Wines are made in very small quantities with minimal intervention and low sulphur additions. When possible the wines are sourced from organic vineyards.

WHY VANDAL | GONZO | BATS?

Vandal | The Vandals stuck it to the man, or more specifically the Roman Empire.

Gonzo | Things never got weird enough

Bats | They are cool. Be yourself, unless you're batman...then be batman



VANDAL

INFO FOR THE WINE GEEKS AMONGST YOU, YOU KNOW WHO YOU

2022 GONZO RESISTANCE SAUVIGNON BLANC

Sauvignon Blanc sourced from own-rooted, 35 year old vines from a single vineyard in the Southern Valleys of Marlborough. Juices were fermented spontaneously with full solids in seasoned 300L French oak then left in barrels for 6 months on their yeast lees to build flesh and body. 100% malo-lactic fermentation. Put to bottle un-fined and unfiltered.

Alc 12.0% | total acidity 5.5 g/l
residual sugar 1.0 g/l | dry extract
26 g/l



2022 GONZO MILITIA FIELD BLEND OF CHARDONNAY, PINOT GRIS, VIOGNIER, PINOT NOIR, SYRAH, RIESLING, TEMPRANILLO AND MALBEC

All fruit sourced a unique single vineyard in the Southern Valleys of Marlborough. All varieties were harvested on the same day. Fruit was destemmed and remained on skins for 24 hours. Spontaneous co-fermentation in seasoned French oak barrels 100% malo lactic fermentation. 6 months aging on full yeast lees. Put to bottle un-fined and unfiltered.

Alc 12.5% | total acidity 5.5 g/l, residual
sugar <1.0 g/l, dry extract 27 g/l



2022 GONZO COMBAT ROUGE BLEND OF PINOT NOIR, VIOGNIER AND CABERNET FRANC

Inter-regional blend. Pinot noir and Viognier sourced from a site in the Southern Valleys Marlborough with the Cab Franc being sourced from a site in the Hawkes Bay. 70% whole cluster, spontaneous carbonic fermentation. No pump over or plunging. 6 months aging in seasoned French oak barrels. Put to bottle un-fined and unfiltered.

Alc 12.5% | total acidity 5 g/l
residual sugar 0.2 g/l | dry extract
26 g/l



2022 PET BAT 'PÉTILLANT-NATUREL' MUSCAT 30% AND CHARDONNAY 70%

Hand harvest fruit was sourced from a 30 year old single vineyard in the Southern Valleys of Marlborough. Grapes were gently pressed and co-fermented 'wild' in seasoned French barriques at ambient temperatures with high solids. At roughly 10 g/l residual sugar the wine was bottled to capture natural effervescence. Harmless yeast sediment remains in the bottle as a consequence.

Alc 12.5% | total acidity 6.5 g/l
residual sugar <0.1 g/l | dry extract 20
g/l

