



LOCATION:
Georgia (country)
> Kakheti > Eniseli

VARIETY:
Khikhvi

WINEMAKER:
Mamuka Khurtsidze



SCIENCE

ABV: 12.1%
SUGARS: 2.4 g/L
TOTAL SO₂: 39 ppm
TOTAL ACIDITY: 5.1 g/L

Nine Oaks Khikhvi

EXPERIENCE

NAME: Khikhvi, sounds sort of like (*heek-qwee*) with the “v” sounding like a “w”. A rare grape, even in Georgia, with currently less than 200 hectares planted.

CHARACTER: The amber color expresses density and tannin. Fruit flavors of mandarin, ripe peach, and dried apricot. Floral and herbal notes include, jasmine, spearmint, and Rooibos tea. The texture is full and expressive with a minerality of potters clay and beeswax.

ENJOY WITH: Serve with seafood stews, comfort foods like casseroles and pot pie, white meats and curries. Fantastic with aged Gouda.

BEST RESULTS: Chill to 55-58° F before opening. Enjoy 10 to 20 minutes after decanting, red wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, naturally fermented without additional yeast, the grapes are left to macerate and ferment with their skins for up to 28 days in large 5600 liter Qvevri at a steady temperature of 72° F. Qvevri are handmade clay pots buried under ground.

ELEVAGE: After maceration, the wine is racked into a combination of Qvervi and steel tanks. During aging, the wine is transferred twice more, every few months, to naturally separate the lees from the wine. With each racking some of the wine is moved into steel tanks and the rest moved to Qvevri. After 9 months, wine is moved to tank and bottled before the next year’s harvest begins.

FINING & FILTERING: No fining, cold stabilized, vegan.

SULFUR: A small amount of sulfur (about 5 ppm) is added after fermentation before the first racking. Added before bottling only when needed.

SOURCE

FARMING: Organic farming with wild grasses growing in the vineyards. Ozonated water treatments (O₃) minimize the need for copper and sulfur, protecting the vines and limiting the use of Bordeaux mixture which only happens between April and August. Only organic fertilizers.

LAND: 4.5 hectares planted. Located at 1,300 feet a.s.l in the Kindzmarauli subzone. Alluvial soils of sandy loam mixed with red calcareous clays high in iron, called “cinnamonic.”

VINE: Young vines planted in 2013, single cordon trellising.

HARVEST AND PRODUCTION: All estate, hand-harvested and sorted fruit, less than 800 cases produced.

