

# VANDAL

**LOCATION:**

New Zealand > Marlborough > Southern Valleys > Hawkesbury

**VARIETY:**

Sauvignon Blanc

**WINEMAKER:**

Winemaker: It's a secret, seriously



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## SCIENCE

ABV: 12%

SUGAR RATE: <1 g/l

TOTAL SO2: <50 ppm

TOTAL ACIDITY: 6.5 g/l

# Vandal Resistance

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## EXPERIENCE

**NAME:** The majority of Marlborough Sauvignon Blanc (99.9%) is made in a certain style which is great but with this wine we have Resisted going down that path... Just like the Vandals resisted the Roman Empire.

**CHARACTER:** The aromatic profile is distinctly “un-Marlborough” in character with less fruitiness and a proper reductive minerality. More earth and mineral notes come to mind while the palate is supple with stone fruits, citrus, and spice.

**ENJOY WITH:** Ideal with shellfish like oysters, shrimp, or blue crab cakes. Good with Japanese seasonings like kombu, dashi broth, or sushi.

**BEST RESULTS:** Serve 40-45° F, in a white wine glass.

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## EXPRESSION

**FERMENTATION & EXTRACTION:** Whole cluster, carbonic fermentation with wild yeast, pressed off to finish ferment in 300-liter seasoned French barrels, full malolactic fermentation.

**ELEVAGE:** Barrel stirring for three months, aging on lees to develop texture.

**FINING AND FILTERING:** None, not vegan.

**SULFUR:** Only added at bottling.

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## SOURCE

**FARMING:** Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit insecticides, application of organic EMNZ (effective microbes) for controlling mildew.

**LAND:** A half hectare plot in the Hawkesbury Vineyard, free draining old bed soils, Southern Valleys sub region. This part of the vineyard is chosen for the heightened minerality produced.

**VINE:** 35-year-old vines planted on their own roots. VSP, cane pruning.

**HARVEST AND PRODUCTION:** 350 cases, hand harvested.

