

VANDAL

LOCATION:

New Zealand > Marlborough >
Southern Valleys > Brookby Hill

VARIETY:

85% Pinot Noir, 15% Viognier

WINEMAKER:

Winemaker: It's a secret, seriously



SCIENCE

ABV: 12%

SUGAR RATE: <1 g/L

TOTAL SO₂: <50 ppm

TOTAL ACIDITY: 5.6 g/L

Vandal Combat Rouge

EXPERIENCE

NAME: To continue a militant theme we just thought the name sounded cool...? Just like the Vandals resisted the Roman Empire, the Vandal wine project resists a homogeneous wine culture, thinking outside the box for something a little wacky.

CHARACTER: Very expressive, primary fruit character is layered with savory herbal notes on the nose. The palate is supple and juicy finishing with a fine tannin profile. Beaujolais Nouveau-esque.

ENJOY WITH: Mainly served with good company, or cooking out on the grill. It is so easy to drink it will be gone before dinner.

BEST RESULTS: Serve with a light chill – 50-55° F.

EXPRESSION

FERMENTATION & EXTRACTION: Spontaneous wild yeast, 100% whole cluster carbonic fermentation in a wide “cupcake” fermenter. after 24-28 days the wine is pressed and drained straight to barrel.

ELEVAGE: Rested in barrel for 6 months on the lees, full malolactic fermentation.

FINING AND FILTERING: No fining or filtering, vegan.

SULFUR: Only added at bottling.

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. Currently under organic conversion.

LAND: Brookby Hill Vineyard is 7 hectares with high density plantings on clay based soil with wind blown loess. The parcel used for the Combat Rouge is on an east facing slope.

VINE: 15 year old vines, terraced in some places, VSP cane pruning.

HARVEST AND PRODUCTION: 350 cases, hand harvested.

