See Saw SAMM 2021

Organic Skin Contact Sauvignon Blanc | Marsanne

Affectionately know as SAMM, this 2021 skin contact organic sauvignon blanc and marsanne has been incubated as naturally as possible. This swashbuckling sycophant is the first adventurer in our See Saw Incubator series.

Winemaking | Selected from our organically certified sauvignon blanc and marsanne blocks from Springvale at 830m, these grapes were hand picked on the 15th of March 2021 from 6.30am. Placed into slotted half tonne bins and taken directly to the winery. These whole bunches were then moved into open stainless steel fermenters. Wild fermentation started while the grapes were fully intact. After 14 days the carbonic maceration was finished and the fruit was gently pressed into stainless steel tanks where Lees were stirred through fortnightly for 4 months to increase the mouthfeel. The wine was passed through a rock filter prior to bottling.

Variety | Organic Sav Blanc and Organic Marsanne

Colour | Cloudy straw

Aroma | Tropical fruits with ginger and marmalade overtones

Palate | Juicy pineapple and ginger with long mouthfeel and soft white tannins.

Analysis | 12% alc vol. Vegan. TSO2 added at the press.

Food matches | Curry, game or darker skinned fish.