

# INDIGO SELECTION - WILD AIR

Hemel-en-Aarde



**APPELLATION:** Upper Hemel-en-Aarde

**BLEND:** Sauvignon Blanc

**WINEMAKER:** Hannes Storm

**VINEYARD:** \_\_\_\_\_

Wild Air is a collaboration between Hannes Storm, of Storm Wines, and his UK agent, Ben Henshaw. Grapes are sourced from Ignis vineyard in the Hemel-en-Aarde Valley. Most of the vineyard is planted with Pinot, but Hannes knew of a small section of 20-year-old Sauvignon Blanc vines, quite unusual for the region, growing on low-vigour, stony, clay-rich shale soils.

**VITICULTURE:** \_\_\_\_\_

Viticulture is uncertified organic.

**WINEMAKING:** \_\_\_\_\_

Winemaking is hands-off. Grapes are pressed with a basket press. Fermentation is with natural yeasts, mostly in neutral 228-litre French oak and with a small part in tank. The wine rests on the lees for 6 months and a quarter of it completes full malolactic fermentation. |Bottled without fining or filtration

**WEBSITE:** n/a



**TASTING NOTES:** \_\_\_\_\_

Wild Air is a brilliant, zippy, concentrated Sauvignon with good textural depth to match its freshness – close your eyes and you could be drinking a ripe vintage Sancerre.