

# EMPIRE OF DIRT – INDIGO SELECTION

Victoria



**APPELLATION:** Yarra Valley

**BLEND:** Sauvignon Blanc

**WINEMAKER:** Rivar Mayer

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

Grapes are sourced from a vineyard just across the road from Timo Mayer's Bloody Hill, which is south of Healesville on the base of Mount Toolebewoong. The vineyard has shallow gravel topsoil interspersed with broken sandstone over rock. The altitude is around 200 metres above sea level. Climate is cool in relation to the rest of Australia's viticultural regions, with rainfall in the winter and spring, and relatively cool, dry and humid summers. There is limited maritime influence. Vines are around 17 years old.

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

Conventional farming no insecticides.

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

Grapes are whole bunch pressed, with a third crushed and left overnight before pressing to add texture. Fermentation is in open vats, with minimum intervention. Wines are then aged in old French hogsheads. Wines are bottled without fining or filtration and with just a small addition of SO<sub>2</sub>.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:**

Citrus and elderflower with a gently rounded texture and a fresh finish.