

SUPERNATURE – INDIGO SELECTION

Cape South Coast



APPELLATION: Hemel-en-Aarde

BLEND: Pinot Gris

WINEMAKER: Natasha Willaims

VINEYARD: _____

Fruit comes from a small south-facing vineyard in the cool coastal region of Hemel-en-Aarde. The vineyard sits on a gently sloping site at 200-250 metres in altitude, with rows planted in an east-west direction. The vines grow on decomposed granite. Natahsa has developed this vineyard for the past 5 years with a focus on grape colour development and phenolic ripeness.

VITICULTURE: _____

Viticulture is Sustainable. Natasha breaks out leaves early in the year (January) for good colour development and aeration.

WINEMAKING: _____

The fruit is handpicked and ferments on skins for approximately 10 days with 2 punch downs each day to encourage extraction. The grapes are then gently pressed, and the wine is transferred to stainless steel tanks, where it is left undisturbed until bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Pale orange in the glass, the nose is perfumed with ripe citrus fruit, florals and notes of herbaceous spice. Lively in the mouth, with a gentle grippy texture, the fruit is bright and concentrated. Fresh, fun and wonderfully food-friendly.