



## WENDING HOME

ESTATE VINEYARDS & WINERY

### 2020 ESTATE PINOT GRIS

A fresh, complex, aromatic and fleshy wine from the marvelous 2020 vintage. Pinot Gris shares lineage with Pinot Noir and both have a reputation for being very difficult to grow. However, Wending Home is most fortunate to have a block of Pinot Gris that gives rich and characterful fruit. The grapes are gently handled at the press and the winery uses an early ‘press cut’ that limits collection of juice from later pressings to bring out the freshness and beauty in the wine. A cool fermentation was done in stainless steel followed by extended lees contact. This Pinot Gris displays blossom floral notes, wet rock minerality, and a long ripe pear finish. What really entices and indicates the quality of the vineyard and vintage is the palate where the entry is fresh, smooth and filling, while the mid- palate tightens with fine mineral structure, finishing again with lingering freshness, like sheets off the clothesline. Residual Sugar <2.0 g/L, Acidity g/L 6.7

### 2020 ESTATE SAUVIGNON BLANC

*National Wine Awards medal winner.* This is what our hot summer needs – wines that act like a cool mist in a tropical garden. From the remarkable 2020 growing season. The hallmark aromatic grapefruit, gooseberry and passionfruit of this variety are all there – but you’ll also find a complex texture with touches of refreshing tart fruit. The wine was created with freshness and vibrant aromatics in mind with some zingy-ness on the palate. Fermentation in stainless steel facilitates these aspects. 17% fermented in 1 year-old French oak for a hint of softness and “framing” to the central attraction of aromatics and fresh fruit. Residual Sugar <2.0 g/L, Acidity g/L 7.9

### 2021 ROSÉ – EARTH SERIES

Equal parts Pinot Noir, Pinot Gris and Chardonnay makes this wine truly exceptional. The two Pinots provide a cherry-like fruit flavour and the Chardonnay brings in a peach/nectarine character profile. Skin contact time was quite brief to achieve the pale but definite pink shade and yet still provide enough time for the desired extraction of the colours, aromas and flavours that reside mainly in or near the skin of the berries. To truly bring this Rosé into the realm of ‘wonders’ is the cool fermentation this wine underwent in unique, large 500 L ceramic containers. ‘Earth’ fermentation in these stoneware vessels brings a pristine freshness to our Earth Series wines, but also imparts a generous texture to the mouthfeel. Residual Sugar <2.0 g/L, Acidity g/L 6.4, ph 3.48