

# Skin Contact. Chardonnay x Gris 2020

The Native & Ancient range is a partnership between man and microbiology – a healthy mix of chemical reactions, biological processes and genuine human artistry. Diverse microbiota native to the organically farmed vineyard do the legwork, with the sensory aesthetics of our winemaking team shaping the finishing touches. This natural winemaking approach is celebrated by artist and Isabel Estate Assistant Winemaker Tom Flaherty, exploring growth, decay, and the visceral dynamic between nature and humanity through his art depicted on the label.

#### ARTWORK:

*Nutrient [sphagnum]* is a contorted, interlocking web of gestural strokes. Bound and condensed, it alludes to something microscopic, even unseen, like a budding yeast cell. The medley of colour is natural, dense and lively, much like the ethnic flavours in the wine.

**HARVEST DATE:** 28th March 2020

**VINEYARD:** Isabel Estate Blocks 3 and 6  
(organically farmed)

**VARIETY:** Chardonnay  
Pinot Gris

**WINEMAKER:** Josh Hammond

#### OENOLOGY:

Much of the work for this organically farmed wine is done by diverse microbiota which exists naturally on the grape skins, bark and soils. It enables the fruit juice to ferment naturally into wine, and gives the wine vibrancy and unique flavour. The only human intervention involves gathering the grapes, guiding the wine in the right sensory place and, of course, bottling the wine.

The 'Ancient' in this series comes from the natural winemaking techniques that go back aeons: the grapes (54% Chardonnay, 46% Pinot Gris) are destemmed and co-fermented on the skins, left for 90 days and then pressed to French Oak barrels for a short maturation period. They are then racked and bottled with no fining or filtration.

#### TASTING NOTES:

With a colour reminiscent of fresh gingerbread, this wine bursts with exotic aromas and personality. A mix of warming spice and ripe rock melon – juicy and rich with a textural edge. A great food-pairing wine or aperitif.

#### WINE ANALYSIS:

12.9% alcohol  
3.9 pH  
6.8g/l titratable acidity  
0g/l residual sugar

