

VANDAL

LOCATION:

New Zealand > Marlborough,
Southern Valleys, and Hawkes Bay
(Cab Franc)

VARIETY:

50% Pinot Noir,
35% Cabernet Franc, 15% Viognier

WINEMAKER:

Winemaker: It's a secret, seriously



SCIENCE

ABV: 12.5%

SUGAR RATE: 0.2 g/l

TOTAL SO₂: <50 ppm

TOTAL ACIDITY: 5 g/l

Vandal Combat Rouge

EXPERIENCE

NAME: To continue a militant theme we just thought the name sounded cool...? Just like the Vandals resisted the Roman Empire, the Vandal wine project resists a homogeneous wine culture, thinking outside the box for something a little wacky.

CHARACTER: Very expressive aromatics with cherry, pomegranate, and strawberry. Underneath you'll find elegant savory flavors of black tea, tobacco leaf, and red bell pepper, followed by a palate that is supple and juicy, finishing with great acidity and gentle tannins. For fans of Beaujolais.

ENJOY WITH: Mainly served with good company or cooking out on the grill. It is so easy to drink it might be gone before dinner. From tuna steaks to beef tenderloin, this wine is enjoyable with anything.

BEST RESULTS: We recommend with a light chill – 50-55° F.

EXPRESSION

FERMENTATION & EXTRACTION: Spontaneous wild yeast, 70% whole cluster carbonic fermentation in a wide, shallow fermenter without pump-overs or plunging. After 24-28 days the wine is pressed and drained straight to barrel.

ELEVAGE: Rested in French Barrique for 6 months on the lees with full malolactic fermentation.

FINING AND FILTERING: No fining or filtering, vegan.

SULFUR: Only added at bottling.

SOURCE

FARMING: Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit insecticides, application of organic EMNZ (effective microbes) for controlling mildew. Currently under organic conversion at the Brookby Hill vineyard.

LAND: Sourced from two parcels from different regions, the Southern Valleys in Marlborough for Pinot Noir and Viognier, in the Brookby Hill Vineyard with high density plantings on clay and loess soils. In Hawkes Bay the Cab Franc comes from rockier, gravel-based soils.

VINE: 15-20 year-old vines, terraced in some places, VSP cane pruning.

HARVEST AND PRODUCTION: 350 cases, hand-harvested.

