

South Gippland Wine Company  
mark@caledoniaaustralis.com | +61 432438325

## Umbra Ancestral 2015 (Organic)

### Background

This is our second attempt at a Method Ancestral - an old style that is both beguiling and risky because the wine goes to bottle during primary fermentation. We started with the fruit - a small selection from a tiny section of the vineyard that gets late shade in the weeks around summer solstice. This fruit has always been crisper and fresher because of this and is surely suited to a revitalising and fresh wine style.

We wanted lots of depth from yeasty characters so the wine spends 30 months on lees. To prevent gushing and chunks of yeast in the glass this wine is riddled and disgorged. It is then finished with a year on cork.

The wine is a real moment in time in that every good and bad decision is locked in the bottle - unedited and real like a Kerouac story.

### Tasting Notes

#### Appearance:

Brilliant clarity with a vibrant pale lime hue. The bead is powerful and steady with glorious minute bubbles. On pouring a thin white mousse can form and dissipate.

#### Nose: and Palate

The nose is rich with brioche, honey, citrus and mineral notes. . The palate is loaded with bread, citrus flavours and as it settles further in the glass, the intensity and power of the fruit begins to assert itself and a surprisingly powerful wine is revealed. The palate is dry and crisp with subtle fresh yeasty notes coming and going.

