



Indigo Organic Grape Growers White Field Blend 2019

Region:	Indigo
Soil:	Loam over brown clay
Age:	10+ years
Elevation:	175m
Grape Variety:	Fiano, Chardonnay & Semillon
Winemaker:	Corey Ryan
Alcohol:	13%
Pack Size:	6 Bottle Pack



Summary: The Indigo Grape Growers Collective is a modern range of Organic wines sourced and crafted by a small number of like-minded vigneron. These wines are part of a progressive generation that choose sustainable organic farming as well as crafting wines that are suitable for vegans.

Winemaking: Picked in the cool of the morning to maintain freshness and vitality. Destemmed and crushed prior to the ferment which was solely in stainless steel. Extended time on yeast lees in tank has added subtle flavour and textural nuance, whilst maintaining the ultra-important freshness and lift. Vinified without excessive handling to enable the fruit to be as expressive as possible.

2019 Vintage: this was a challenging year and so very much makes you think of Australia. It was a warmer vintage with only sporadic rains in some parts that caused the berries to ripen sooner than prior years. Through great management the resultant fruit is bright and flavourful with a soft acidity. Lucky for us this would be a drink now vintage and this wine will be best enjoyed in its youth.

Tasting Note: This is a freshly scented wine of lemon citrus, white florals, apple and subtle garden herbs. The palate also is fresh but with time spent on lees it has built some weight and texture without compromising flavour. The richness of fruit comes through predominantly and the tightness of acidity helps pull the wine long and fine. This is a very satisfying and fuller flavoured fresh white wine, perfect with dishes you'd consider light to medium in richness.