

OBSCURA AMBER

2023

Aromas: Savoury, sea salt, apricots, sour yellow pums
Flavours: Stony minerality and yellow fruit core flavours
Fresh acidity and broad tannins give texture to the wine.

67% Chenin Blanc | 17% Sauvignon Blanc | 16% Semillon

Alc:13.34% | RS:3.0 | pH:3.76 | TA:5.1 | VA:0.68 | SO2:61

W.O: Coastal

Obscura Orange is made from Chenin Blanc from Darling, Sauvignon Blanc from the Amos Block on our farm in the Swartland and Semillon from darling. The grapes were destalked and gently crushed into separate qvevri with natural fermentation starting spontaneously after three to five days. Fermentation lasted for approximately 14 days, during which time the cap was punched down with a special wooden tool four times a day. Once fermentation was complete, the wine was left on skins for a further 9 weeks, still receiving gentle daily punch downs. This maturation on the skins helps in the extraction of tannins and gives the wine its unique characteristics and amber hue. With no additives or adjustments made, the tannins aid in preserving the wine, acting as a natural alternative to SO2. After 9 weeks on the skins, the final wine is blended and bottled unfiltered and unfiltered. Some natural sediment may occur. ONLY 1300 BOTTLES.



KLEIN
AMOSKUIL

www.obscuraqvevriwines.co.za

