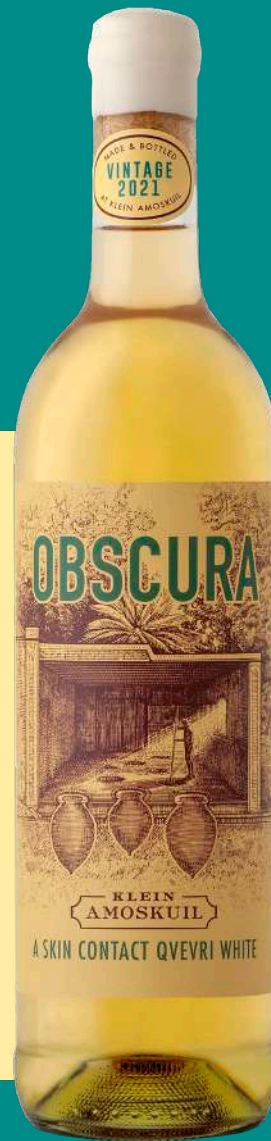


OBSCURA

A SKIN CONTACT QVEVRI WHITE

"Straw yellow with an amber tinge in the glass. Notes of Peach, spices and bruised apple on the nose with hints of pawpaw and nuts. Citrus on the palate with a fresh acidity and broad tannins giving texture to the wine".

Our OBSCURA White Blend comprises Semillon, Chenin Blanc, Viognier, organically grown Sauvignon Blanc and Petite Manseng cultivars. The grapes were destalked and gently crushed into two Qvevri per variety, 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 six 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. While the Georgians are known to give their white wines as much as six months of skin contact, we opted to take a more conservative approach with our inaugural vintage of OBSCURA. With no additives or adjustments made, the tannins aid in preserving the wine, acting as a natural alternative to SO₂.



www.obscuraqvevriwines.co.za

