



Wild Madeleine 2022

A rich, velvety orange wine

- Blend:** 100% Madeleine Angevine
- 94% Orange
 - 25 days on skins
 - Pre press results:
 - 77 Oe, 9.1 g/L TA, pH 3.2
 - 7 weeks batonnage, 5 months on lees
 - 5% “Light - unfiltered”
 - 1% “Heavy”

Bottles produced: 140 bottles

ABV: 11%

Other: Unfiltered

Sulphur: Small addition only at harvest



Vintage comments:

A great vintage. Drought-like conditions contributed massive flavour intensity & ripeness.

Among the best Madeleine we've ever worked with; which made us want to attempt an orange wine with it. Pristine health, with good harvest numbers.

Winemaker comments:

A wine that demanded a lot of work & belief. Early skin contact created a lot of character, but also a lot of harsh tannins. At a crossroads of leaving it light, or continuing on, we decided to work with the tannins and create something altogether new for us. The result is a rich and highly textural wine that has enticingly curious aromas. A favourite from the vintage, and exciting wine pairing potential.