



WINERY: SEE SAW WINE

Vignerons Pip and Justin Jarrett have been growing grapes in the cool climate of Orange, NSW Australia for almost 30 years. Their philosophy: to create balance and harmony through sustainable farming practices.

A balanced ecosystem in the vineyard is reflected in the wines. It is a process requiring vision, patience, perseverance and an unerring work ethic. There is also, of course, the equilibrium of life and a quiet glass of wine after a busy day.



WINE: SEE SAW GEE GEE

VINTAGE: 2022

GRAPE: PINOT GRIS AND GEWURZTRAMINER

ALC VOL: 12%

REGION/ SUB REGION: ORANGE, NEW SOUTH WALES, AUSTRALIA

VINEYARD: PINOT GRIS - ANNANGROVE PARK, GEWURZTRAMINER - BALMORAL

SOIL TYPE: RED CLAY LOAM AND BROWN FERRESOL

VINE AGE: PINOT GRIS - 15 YEARS, GEWURTZ - 20-YEAR-OLD VINES 8-YEAR-OLD

GRAFTING

IRRIGATION: YES

TRELLIS: VSP (CANE)

ALTITUDE: 700 AND 900 METERS

ASPECT: NORTH FACING

CLONES: PINOT GRIS - D1V7, GEWURTZ - UNKNOWN

FERMENTATION: WILD FERMENTATION STARTED WHILE THE GRAPES WERE INTACT.

AFTER 18 DAYS THE CARBONIC MACERATION WAS FINISHED AND THE FRUIT GENTLY

PRESSED INTO STAINLESS STEEL TANKS WHERE LEES WERE STIRRED THROUGH

FORTNIGHTLY FOR THREE MONTHS TO INCREASE THE MOUTHFEEL. WINE WAS

PASSED THROUGH A RCK FILTER PRIOR TO BOTTLING

TIME ON SKINS: 18 DAYS

FINISHING: UNFINED, UNFILTERED

VESSEL: STAINLESS STEEL

Winemaker tasting notes

Exceptional aromas of rosewater, guava, and rhubarb. With a spicy and savory textural finish. Gee Gee is best enjoyed with ceviche, seafood and creamy pasta.

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