

SAME RIVER TWICE

FICHE TECHNIQUE
VIN DE FRANCE ORANGE 2022

Wine Same River Twice

Appellation Vin de France

Region Ventoux, Southern Rhône

Colour Orange

Grapes Grenache Blanc 30%, Rolle 25%, Viognier 20%, Muscat a Petits Grains 15%, Roussanne 10%

Alcohol 12.5%

About Our first vintage of Orange comes from the same terroir as our red which is where we get the balance of freshness with fruit richness. Orange means it's a wine from white grapes which is made like red wine. The crushed berries are put into tank to ferment on the skins for 3 weeks. The result is a wine that's distinctive due to its orange hue and gentle astringency that comes from fermentation on the skins. It also has thrilling fruit aromas, great freshness and relatively low alcohol. The blend of grapes and skin contact gives a truly orange spectrum with notes of orange peel, mango, pineapple, apple, white flowers and white pepper. It's bone dry yet juicy and creamy with a nice saline acidity on the finish. This really is a fresh take on this beautiful terroir in Provence.

Terroir From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude, near Caromb towards Beaumes-de-Venise and Carpentras.

Vine Age Grenache planted in 2017, Rolle and Viognier 2015, Muscat in 1980, Roussanne in 2017.

Yield 60 hl/ha

Viticulture Sustainable, organic after flowering.

Climate Mediterranean

Harvest All September from early to mid to late due to different ripening times of different parcels

Vinification The grape berries are de-stemmed and then moved direct to stainless steel tank to ferment using natural yeasts with temperatures controlled to a relatively warm 22°C to get a balance of fresh fruit and other aromatics. It fermented slowly over 15 days and remained on skins for 3 weeks. The malo-lactic fermentation was allowed to happen naturally because there was plenty of natural freshness and it roundness and complexity. A pre-filtration after fermentation any manipulation at bottling. No additives, no manipulations, other than a light dose of sulphites before and after vinification, none at bottling.

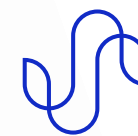
Ageing 6 months in stainless steel tank

Bottled 17 March 2023

SO2 Total 60 mg/L

TA 3.30 | **pH** 3.55

Production 12,000 bottles



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