

Orange Wines

Something New?

Well, actually it is quite old, aka, skin-contact wines.

I love skin-contact wines. To me they offer something different in terms of the experience of the wine. They can be wholesome, nourishing, filling the mouth in a unique way, unveiling textural complexity and subtle tonal shifts. For some growers, the wine's implicitly contains the message of terroir; for others the process of maceration leads to a gradual extraction of flavour fortifying the wine for a longer journey in life. Finally, making a wine on its skins gives it the wherewithal to survive without chemical manipulations. Many orange wines are happily made without the addition of sulphur and are all-the-more alive because of it. In Georgia, these wines are the norm as they have been for hundreds and even thousands of years.

The maceration process confers shape and tannic structure. Interestingly, if you taste the wines blind and at different temperatures you might easily mistake them for red wines. However, like other wines, skin-contact wines may be made in various ways. Some growers will, for example, destem the grapes, whilst others prefer to use whole bunches. Some will vinify in a slow oxidative fashion, others use carbonic maceration. Oak, clay or cement are preferred mediums to ferment and age (allowing micro-oxygenation) but stainless tanks are sometimes employed. Macerations may range anywhere from three days to two years.

Here is two to get you started. Enjoy!

Martin

Code 301

29.50

Baglio Bianco - Sicily 2014 Organic

100% Catarratto grape, 3 days skin maceration, no fining, no filtration, no sulphur. Fragrant, crisp with a pleasant trace of pink grapefruit, apple-skin, red plums, soft almond on the finish.

Code 303

39.50

Iagos Wine – Chinuri. One-month skin contact 2014- Georgia

Whiffs of smoke and sea breeze entice on the nose of this amber-hued Georgian wine, which was aged in traditional clay vessels. Wild peppermint and pear aromas. Earthy on the palate, with hints of orange rind, mushroom and roasted chestnut. Has the tannin of a red wine so great with food.

Code 35

10.50

38.00

Bernabe Navarro – Musikanto Spain 2015

A striking rose. Orange pink in colour. Made from Grenache. Wild yeast fermentation, unfiltered. Aged 4 months in clay pots. On the nose wild strawberries, raspberries and fennel, with an earthy clay edge. Stony ripe red fruits on the palate, lovely depth and a round full flavour. Just fabulous. Great food wine

Code 150

175ml glass 10.50

38.00

La Biancara , Gambellara – Biodynamic 2015 Italy

Sassaia is produced from 80% Garganega and 20% Trebbiano grown in the volcanic soil of vineyards Monte Sorio and Contrá Biancara. The wine undergoes no clarifying or fining treatments, no sulphur is added during winemaking. Aromatically complex impressions of apricots, minerals, flowers, herbs, honey and stones. Unctuous and supple in the mouth, nicely balanced by good acidity. Finishes in a tenor register with liqueur-like overtones of fig and ginger. Deep and thought-provoking. An incredible, special bottle of wine.