

ORGANIC preservative free family owned

"Freedom" Preservative Free Wines ZERO Sulphites

CHARDONNAY 2023

Vintage: 2023 Sulfites: Zero Alcohol: 13% Production: 300 doz Blend: Chardonnay 100%

Yeast: Wild

Maturation: Amphora

Fining: No

Filtration: Coarse

Chardonnay grapes night harvested and gently pressed and fermented cool using wild yeast in clay amphoras. Creating an "old world" style with a creamy acidity and a slight butteriness. Pale gold in colour with a tropical aroma, yellow nectarine on the palate, and a lemon lime finish.



VERMINTINO 2023

Vintage: 2023 Sulfites: Zero Alcohol: 12% Production: 300 doz

Production: 300 doz Blend: Vermentino 100%

Yeast: Wild

Maturation: Amphora

Fining: No

Filtration: Coarse

Pale straw in colour, fresh and bright with floral aroma. Firm acidity and preserved lemon on the palate. We encourage the wine to go through natural malolactic fermentation, so the finished wine is stable with no sulfites added. Pairs well with seafood, especially shellfish and grilled

fish, due to its refreshing acidity.



ROSÉ 2023

Vintage: 2023 Sulfites: Zero Alcohol: 12% Production: 300 doz

Blend: Shiraz 90% Grenache 10%

Yeast: Wild

Maturation: Matured in steel tank

Fining: Yes (bentonite)

Filtration: Yes

Rosé created from early picked Shiraz grapes resulting in a zesty acidity and pink lady apple flavours. Blended with ripe Grenache to give great volume. Using wild yeast and maturing in steel tank this wine has an apricot colour,

rosehip notes and a nutty finish.



Sulfites vs Preservative Free: Since 2021, all our wines are preservative free. Previously we used to argue that sulfites have been used for centuries as an anti-bacterial and anti-oxidant additive, and they are allowed in organic wine, but any winemaker knows they are not "natural", and to take care using them, especially when blended with acid, as they can cause severe asthma or other reactions if inhaled. More important, when you ingest sulfites in your food and wine, what do they do to your microbiome, and if you have an allergy, to your immune system? Sulfites are the most toxic additive permitted in wine (including organic wine, except in the US standards). Apparently, the Romans didn't use sulfites in their wine, because they didn't use barrels, and they were first used in France to sanitise barrels. Rather than adding sulfites, we sanitise with steam, protect the juice and wine from oxygen with inert gas. We also use hyperoxidation of white juice pre fermentation, which gives the wine longevity through the early removal of the oxidisable parts.



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MOUVERDRE 2023

Vintage: 2023 Sulfites: Zero Alcohol: 13.5% Vintage: 2023 Production: 250 doz Blend: Mourvedre 100%

Sulfites: Zero Yeast: Wild

Maturation: Steel tank

Fining: No Filtration: Coarse Vibrant crimson in colour, with a sweet earthy herbal aroma nose and flavours of sour cherry and dark plum with light and juicy tannins to follow. Well ripened soft Mourvedre is a great summer red that can be served chilled with Umami flavours like Mushroom, lentil and

barbequed meats.



GRENACHE 2023

Vintage: 2023 Sulfites: Zero Alcohol: 14% Production: 273 doz Bottled: November 2023

Blend: Grenache 96%, Shiraz 4%

Sulfites: Zero Yeast: Indigenous

Maturation: Matured in tank

Fining: No

Filtration: Seive only

Pale ruby colour, liquorice aroma, fine tannin, and bright fruit flavours reminiscent of fresh morello cherry. This wine can be served slightly chilled or at room temp (15-20degC) and should be consumed within a day for freshness. Pair this wine with game meats, dark fish like tuna,

or tomato based dishes.



GRENACHE SHIRAZ MOUVERDRE 2022

Vintage: 2022 Sulfites: Zero Alcohol: 15% Production: 850 doz Bottled: November 2022 Blend: G 40%, S 40%, M 20%

Sulfites: Zero Yeast: Indigenous

Fining: No Filtration: No

Inspired by the easy drinking, fruit driven red wines of the south of France. This classic blend combines the "strawberries and cream" and soft tannin of Grenache with the big pepper and spice and dark berry fruit of ripe Shiraz and the earthy depths of Mourvedre. Vibrant crimson in colour, with a sweet nose and flavours of cherry Maturation: Matured in old barrel and tank and dark plum with rounded tannins to follow.



SHIRAZ 2022

Vintage: 2022 Sulfites: Zero Alcohol: 15% Production: 500 doz Bottled: February 2023 Blend: Shiraz 100%

Yeast: Indiginous / spontaneous Maturation: Matured in old barrel and tank

Fining: No

Created with late harvested grapes for dark tannins and full bodied ripeness. Hand made and matured for 8 months in old oak barrels prior to bottling without any fining. This wine benefits from a bit of air before drinking, to help integrate its aromas, flavours and tannins.





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CABERNET SAUVIGNON 2023

Vintage: 2023 Sulfites: Zero Alcohol: 14%

Production: 130 doz Blend: Cabernet 100%

Yeast: Wild Maturation: Amphora

Fining: No Filtration: Coarse

MISTELLE LIQUEUR (NV)

Vintage: 2024 Sulfites: Zero Alcohol: 14% Production:

Blend: Mouverdre 100%

Yeast: Maturation: Filtration: none

RUBY RED (PORT)

Vintage: Half 2022 and half 2023

Sulfites: Zero Alcohol: 21% Production: 200 doz Blend: Shiraz 100%

Yeast: Wild

Maturation: Oak and tank

Fining: No Filtration: Coarse

FIG AND HONEY LIQUER

Non Vintage Alcohol: 25% Maturation: Oak Sulphites: Zero

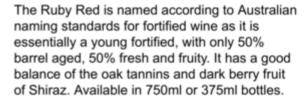
Intense colour and tannin, flaours of anise, dark cherry and blackcurrant, lingering finish with a

touch of oak.

The grapes were slowly open-fermented with daily punchdowns, and no yeast added. Cabernet Sauvignon is best paired with red meats, hard cheeses like aged cheddar, and

dark chocolate.

Rich dark and fruity liqueur is made using the ancient method of "mutage". Blending late harvested grapes and grape spirit with an extended maceration on skins. Enjoy chilled with cheese, charcuterie, paté, dried fruits or chocolate. AVailable only in 375ml bottles.



unfermented juice of organic figs, fortified with brandy distilled from organic wine. It is aged in oak barrels for twelve months before bottling with a touch of local polyflora bush honey.

This natural liqueur is made from the Available in 750ml or 375ml bottles.









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