



WHERE
NEW ZEALAND

WHAT
PÉT-NAT WHITE

WHEN
ALL DAY EVERY DAY

ORBIS MODERANDI

It is a blessed thing that in every age some one has had the individuality enough and courage enough to stand by his own convictions.

WINEMAKER James Macdonald

REGION Waihopai Valley, Marlborough

GRAPE VARIETY Sauvignon Blanc

SOIL Silt loam over gravel

AGE OF VINES 15 years old

PRODUCTION 5,000 bottles



CONCEPTUAL DOPPELGÄNGER

You can strive to do the same thing you've been doing, but push yourself to do it better. That is certainly a noble endeavor, or you can take confidence in your skills and go out on a limb to do something new. Ferdinand Magellan looked at the failures and achievements of those who came before him and pondered about how he could make his mark. By controlling every detail and assembling a team of experts, he set

out to achieve what no one before him was able to do. Sure he died in the process... but his crew did finally circumnavigate the globe for the first time. They also did it without the problematic behaviors of certain explorers who had tried to find a new spice route before them. While petillant natural wines aren't really that new, they are very new to New Zealand. Our partner has decided to take a leap of faith with us... and the results are fzzztacular!

VITI/VINI

Carefully harvested from the stunning sustainably farmed vineyards at Hunter's. The fruit was pressed and allowed to settle naturally, before fermenting in stainless tanks until ready for bottling. The wine was bottled at about 14g/L sugar, which is 30% lower sugar than you would bottle a traditional sparkling wine. This means the wine is less fizzy than a regular bottle of Champagne. The sediment in the bottom are yeast lees along with a few tartrates as the juice was not cold stabilized. The wine was unsulphured at

bottling so that the ferment could finish. (A small SO2 addition was used during juice handling.) It is very important to chill the wine before opening. As with all Petnats, the lees left in the bottle can create quite a lot of fizz when opened if not cold.

PRODUCER

Orbis Moderandi marks a new era in Communal Brands' ongoing collaboration with Hunter's Estate. They are one of the oldest and very best producers in New Zealand and Jane Hunter is a legend and an inspiration. For

many years now, they have been the winery partner for our Otto's Constant Dream wines. With this new venture we have allowed the imagination of young winemaker James Macdonald to run free. Petillant Natural wines use an ancient method of sparkling wine production, this method though can frequently go very wrong. It requires impeccable fruit and a real attention to detail. James and Hunter's are the perfect partners for this offshoot of the traditional Otto's line.

