



Dr. Edge

2022

'AMBROSIA'

White Blend | Tasmania - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 90% Schonburger - 10% Pinot Gris

Vineyard: Chartley Estate (Tamar Valley)

Vine Age: 12-years-old

Soil Type: Alluvial clay and mudstone with Iron rich volcanic 'dolerite' rocks throughout

Viticulture: Sustainable

Fermentation: Native — stainless-steel (100% whole berry)

Skin Contact: 5 days

Aging: 2 months on the lees in old French oak barriques

Alcohol: 12.5%

pH: 3.59

Total Acidity: 5 g/L

Total SO2: 20 ppm

Total Production: 83 cases

UPC: None

Reviews

The Wine Front | 92 points

About

Ambrosia is a sexually confused robot who thinks it is immortal. Don't worry, it's not supposed to make sense. This wine is 90% Schonburger, which is rarely if ever seen in the Vine Street portfolio. Even Peter knows it's a weird grape to source. As he puts it, "Some men in their mid 40s buy Porsches. I buy Schonburger." These grapes, along with the 10% of Pinot Gris, come from the Chartley Estate in the Tamar Valley in the north of Tasmania. The iron-rich volcanic 'dolerite' rocks sprinkled through the alluvial clay and mudstone soils give the wine a little oomph. Like with all of the Dr. Edge wines, Peter likes to focus on blends of sites to really encapsulate the entirety of the vintage across Tasmania. Plus, this way, he gets to play with the percentages of each block to bring out the elements he desires, which are consistently drive, energy, and texture.

The grapes were picked on similar schedules and were co-fermented spontaneously with 100% whole-berries in steel open-top fermenters. The juice sees about 5 days of skin contact before being pressed to old French oak barriques. After blending, the wines are bottled without fining or filtering and just 20 ppm of sulfur.

Tasting Notes

A skinsy delight. The Schonburger lends mellow aromas of honey, lychee, and elderflower. The palate is slightly chalky but utterly fresh, and the touch of Pinot Gris brings subtle white peach and cantaloupe hints. A gently tannic palate gives way to a tingly finish.