

Dr. Edge

2023

'AMBROSIA'

White Blend | Tasmania - Australia

NATURAL ORGANIC VEGAN

Stats

Grapes: 70% Schonburger - 30% Pinot Gris
Vineyard: Chartley Estate (Tamar Valley)
Vine Age: 20-years-old
Soil Type: Metamorphosed sandstones and siltstones
Viticulture: Sustainable
Fermentation: Native — stainless-steel (100% whole berry)
Skin Contact: 8 days
Aging: 2 months on the lees in old French oak puncheons
Alcohol: 12%
pH: 3.62
Total Acidity: 4.9 g/L
Total SO2: 38 ppm
Total Production: 150 cases

Reviews

James Suckling | 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 70% Schonburger and the only example of the grape in the Vine Street portfolio. As Dr. Edge puts it, "Some men in their mid 40s buy Porsches. I buy Schonburger." These grapes, along with the 30% of Pinot Gris, come from the Chartley Estate in the Tamar Valley in the north of Tasmania. "The Schonburger is super aromatic like Gewurz," says the Doctor, "so I temper it with Pinot Gris and oxidative handling. Its like having Turkish delight in a bath tub."

The grapes were picked on similar schedules and were co-fermented spontaneously with 100% whole-berries in steel open-top fermenters. The juice saw 8 days of skin contact before being pressed to old French oak puncheons. After blending, the wine was bottled without fining or filtering and just under 40 ppm of sulfur.

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Tasting Notes

A savory, skinsy orange with just the right grip for spicy food. Schönburger adds honey, lychee, and elderflower, while Pinot Gris brings white peach and cantaloupe. Chalky, fresh, and tingling on the finish.