



Deep Rooted Wines

2022

'TOUCH ME'

Verdelho | Walker Bay - South Africa



NATURAL



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Verdelho
Vineyard: Arcangeli (Bot River)
Vine Age: 18-years-old
Soil Type: Koffieklip
Viticulture: Sustainable
Fermentation: Native yeast – a single, old 400L barrel (carbonic)
Skin Contact: Carbonic maceration for about one week
Aging: 10 months in a single, old 400L barrel
Alcohol: 12.5%
Residual Sugar: 1.2 g/L
pH: 3.29
Total Acidity: 6 g/L
Total SO₂: None added
Total Production: 38 cases
UPC: None

Reviews

Tim Atkin, MW | 92 points
The WineMag | 93 points
Platter's Guide | 90 points

About

The rather evocative name and naughty label for this seductively soft and delicious wine is not chosen just for thrills. Mark wants the drinker to experience this wine through multiple senses. We often focus on smell and taste as the main organoleptic markers of a wine, but this wine proves that texture should not be overlooked. Mark wants you to “touch” this wine, noting the gentle phenolic grip that lends presence while a waxy layer coats your tongue and lingers almost indefinitely. 2022 saw a massive shift in style as the vineyard did not deliver the acidity it had in previous years. Shifting from skin contact to carbonic maceration was a bold and daring move that payed off hugely!

The Verdelho grapes were harvested from a single vineyard in Bot River. The whole clusters were loaded into a single 400L barrel and were left to ferment via carbonic maceration with native yeast. When fermentation was complete, the wine was pressed off the skins and it went back to barrel for 10 months of aging. At that point, it was racked to tank and bottled without filtering or any sulfur addition.

Tasting Notes

Notes of pear, peach potpourri and dried herbs give way to a round, zingy mouth with tongue-coating tannins. Dried apricots linger in the mouth. Very expressive and tactile.