

THE VINDEN HEADCASE

2022 Pokolbin Blanc



Varieties:	White Blend (see below in ‘The Wine’ section)
Region:	Hunter Valley
Vineyard:	Somerset Vineyard
Fruit:	Handpicked
Viticulture:	Organic
Fermentation:	Stainless Steel / Amphora / Concrete Egg / Neutral Oak
Yeast:	Wild
Fining/Filtration:	None/Course
Alcohol:	11.5%

The Vinden Headcase series of wines made by Angus Vinden offer bottlings which stylistically hang outside what is normally associated with the Hunter Valley. All the wines are farmed organically, employ native yeast fermentation, are light to medium bodied, and see very minimal sulfur during the process from start to finish.

THE WINE

Pokolbin Blanc is a blend of multiple varieties, with some fermented on skins, some in stainless steel, Spanish clay amphora and some in neutral French oak to build complexity, weight and texture.

Semillon - 44% - Solids in Stainless

Verdelho - 22% - Stainless no Malo

Gewürztraminer - 19% - Skin contact, full Malo, aged in amphora

Chardonnay - 13% - Fermented on solids in a concrete egg and barrel aged.

Chenin - 2% - Solids in barrel

Fiano - 1% - Skin Contact and aged in amphora

THE WINEMAKER

Angus Vinden is a second generation vigneron who is crafting incredible wines in the heart of the Hunter Valley. Since taking over the family winery in 2014, Angus has maintained the original Vinden Wines label, which possesses a traditional Hunter style, as well as producing his offshoot label allowing a more experimental approach—The Vinden Headcase—balancing tradition and innovation.

All the wines are handcrafted onsite at the winery using minimal intervention from hand-picked grapes. The farming is all organic, the yeast is wild, and all wines are vegan.



Hudson Wine Brokers