

# THE VINDEN HEADCASE

## 2021 Semillon



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Variety:	100% Semillon
Region:	Hunter Valley
Vineyard:	Somerset Vineyard
Fruit:	Handpicked
Viticulture:	Organic
Fermentation:	Tank / Concrete Egg / Neutral oak / Wild yeast
Elevage:	Concrete Egg & Neutral Oak / Extended lees contact
Fining/Filtration:	None/Course
Alcohol:	10.5%

*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.*

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### THE WINE

Semillon sourced from our Somerset Vineyard—this block was planted by the Howard family in 1969 over fine clay loam soil, the fruit was hand picked in early February. The juice was fermented on fine solids in tank, a large concrete egg, neutral oak, and given extended lees contact to build complexity and texture. The wine shows the character of the old gnarled vines; refreshing natural acidity, citrus fruit and delicate minerality.

Wild fermented, partial natural malo, course filtered.

10.5% Alc/vol. Minimal sulfites added.

### 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