

CAMISSA 2023 & 2024 MIXED CASE



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CAMISSA 2023

GRAPE VARIETIES - Camissa is made from 46% Grenache, 36% Mourvedre and 18% Muscat de Frontignan grapes. The vines are 34 years old, naturally cultivated and certified organic. They have a low yield of 4 tons per hectare of high quality fruit with intense flavours.

THE MAKING OF CAMISSA - The grapes were picked at between 22° and 23° Balling. The Muscat grapes were de-stemmed and left on the skins in the stainless steel tank for 3 to 4 days, with a stirring once or twice a day until natural fermentation started. The wine was then pressed and fermented in stainless steel tanks. The Mourvedre and Grenache grapes were pressed as whole bunches, settled and fermented in 500-litre used French Oak barrels. The varietals were kept on the lees for 12 months then blended and bottled.

CAMISSA'S CHARACTER - A blend of three flavourful varieties, Camissa arrests the nose with rose petals, scented pelargonium and fresh red fruits of the earth. Hints of Turkish Delight and lemon zest attest to the perfect acidity of this wine, for Camissa may appear sweet but it finishes completely dry.

ALCOHOL - 13% **PH** - 3.21 **TA** - 6.21g/l



CAMISSA 2024

GRAPE VARIETIES - Camissa is made from 50% Grenache, 35% Mourvedre and 15% Muscat de Frontignan grapes. The vines are 35 years old, naturally cultivated and certified organic. They have a low yield of 4 tons per hectare of high quality fruit with intense flavours.

THE MAKING OF CAMISSA - The grapes were picked at between 22° and 23° Balling. The Muscat grapes were de-stemmed and left on the skins in the stainless steel tank for 3 to 4 days, with a stirring once or twice a day until natural fermentation started. The wine was then pressed and fermented in stainless steel tanks. The Mourvedre and Grenache grapes were pressed as whole bunches, settled and fermented in 500-litre used French Oak barrels. The varietals were kept on the lees for 12 months then blended and bottled.

CAMISSA'S CHARACTER - A blend of three expressive varieties, Camissa 2024 entices the nose with vibrant red berries, delicate floral notes, and a hint of ripe stone fruit. Layers of watermelon, soft spice, and a touch of peach unfold on the palate, complemented by a rounded texture and a silky finish. While its fruit profile is generous, Camissa remains beautifully dry, with a refreshing balance that lingers.

ALCOHOL - 13% **PH** - 3.16 **TA** - 5.6g/l

WHAT'S THE DIFFERENCE?

- **CAMISSA 2023:**
Bright and floral, with lively acidity, delicate red berries, and citrus, finishing refreshingly crisp.
- **CAMISSA 2024:**
Richer and rounder, with riper red fruit, a silkier texture, and a touch more depth.

Made from organically grown Grenache, Mourvèdre, and Muscat de Frontignan, Camissa may appear sweet but finishes completely dry.

