

Bliss Wine Imports

Chris is deeply rooted to this piece of land having begun farming it at the tender age of 19. He is committed to an organic and holistic farming model. From inception he has nurtured the land and the vines. Unwilling to compromise the health of the land, the state of his treasured vines and ultimately the quality of the fruit, he has worked the vineyard completely on his own from day one. He produces wines of purity and complexity, expressive of and deeply rooted to the land. Philosophy: Chris has thought intently about every aspect of the vineyard, the interplay between the pitch of the land, soil, varietal, clones, natural tree lines for acid retention, row orientation and aspect for complexity. The vines are dry farmed allowing the ancient laterite, clay and granite soils to shine through and imbue our finished wines. As a viticulturist Chris's focus has and always will be the vineyard, it is a simple yet complex philosophy, where respect for the site and natural ecosystem is paramount, ensuing profoundly structured wine pulsating with energy from this carefully nurtured land. The vineyard was being farmed organically and we were in our first year of our organic certification. Our farming techniques are based on observation and regenerative agriculture. We do not till our soils, organic cover crops consisting of radish, clovers, rye grass and peas are direct seeded ensuring that the soil structure remains in tact and the carbon is retained within the soil. The winter weeds are turned into mulch under the vines when Chris goes through with a whipper snipper each year. This ensures that our ground is covered during the hot, dry summers that the region experiences. All vines were cane pruned by Chris with the cuttings and cover crops mulched and dispersed under the vines. The grapes for this wine come from the oldest vines on our property, which are planted in well drained loam over gravel and ironstone.

Tasting lists

[Demo Version 1.0](#)

