

Dear friend,

This is a little update outlining what's happening on the vineyard, and why our wine stock levels are a little low.

The Zig Zag Rd. vineyard was planted 50 years ago, and the vines remain on their original rootstock, which is precious and rare. Whilst the yields are significantly lower than the average, these vines produce wonderful grapes, which translates into the quality of the wine we sell.



To keep the vineyard healthy, vibrant and thriving, and to ensure the vines keep producing grapes for the next 50 years, we're going through a process of renewal and regeneration. In this context, there are a few strategic changes we are making over the coming years:

Growing grapes suited to the cool Macedon Ranges climate

Varietals such as Pinot Noir, Riesling and other aromatic whites thrive in this cool region (the coldest growing region on mainland Australia). Because they're suited to the region, they're more resilient to disease pressure, rainfall variation and other climatic shocks, meaning less need for harsh synthetic chemicals and conventional agricultural intervention. They're also of a wonderful quality as they're made to thrive in this context.

We're therefore starting a process to 'graft' over some of the less appropriate varietals, which enables us to keep the roots that have been growing for 50 years, and grow grapes that will thrive in the climate. For example, we may graft over our cabernet sauvignon roots with a pinot noir clone (still under exploration).



Changing the practices in the vineyard

To ensure the vineyard is resilient to seasonal disease pressure, and longer term climatic changes, we're moving the vineyard to a regenerative and natural system. We're taking off synthetic chemicals (herbicides, fungicides, pesticides), which slowly kills the soil, vines and ecosystem. Instead, we're building up the soil and vine microbiology using livestock, organic additions, cover crops and other forms of sustainable agriculture.

Sourcing grapes from other regions

To allow us to focus on the vineyard and give it the time, energy and resources it needs to regenerate, we're now starting to work with growers in other regions. This will enable us to keep producing wonderful wine consistent with the Zig Zag Rd. and Kind Folk brands, whilst relieving pressure on the Zig Zag Rd. vineyard. For example, in 2021 we sourced Shiraz from Heathcote (the perfect climate for Shiraz), and didn't need to demand such a high yield from the Zig Zag Rd. vineyard.

Please bear with us while we make these changes. In the short term, it means our yield at Zig Zag Rd. is lower than usual, which is compounded in 2021 by disease pressure (downy mildew) in the region, and we don't have as much wine to sell. However, in the longer term, it means our wines are of an even higher quality; and, ultimately, the Zig Zag Rd. vineyard and business will thrive long into the future.

Thanks so much for your ongoing support. We'll let you know as soon as new lines are released, and don't hesitate to get in touch.

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