

Breaking Bread Marmalade 2024



Description:

Breaking Bread Marmelade Skin Contact White 2024 is a vibrant orange wine from California's Dry Creek Valley. Crafted by Breaking Bread Winery, it showcases a blend of Muscat Blanc, Chardonnay, and Sauvignon Blanc, fermented with extended skin contact to extract rich flavours and texture.

Tasting notes:

Aromas of tangerine peel, jasmine, and apricot. The palate reveals flavours of orange zest, dried herbs, and tea leaf, with light tannins from skin contact lending grip, and citrusy acidity carrying through to a lifted, pithy finish.

Allergens: Contains sulphites.

Dish Pairing:

- Grilled prawns with citrus
- Roasted butternut squash salad
- Goat's cheese and herb crostini
- Spicy Thai noodles
- Charcuterie with pickled vegetables

Talking Point:

Breaking Bread Winery, founded by winemaker Erik Miller, focuses on expressive, minimal-intervention wines. The Marmelade Skin Contact White 2024 is a blend of Muscat Blanc, Chardonnay, and Sauvignon Blanc, fermented with extended skin contact to extract rich flavours and texture. The wine is fermented with native yeast and aged without added sulphur, showcasing the purity and character of the fruit.