Ojisan

Nelson, New Zealand

Winemaker: Alex Craighead & Josefina Venturino
Region: Nelson, New Zealand
Location: Upper Moutere, New Zealand
Appellation: Nelson, New Zealand

Organic vineyards across Nelson

1 night skin contact, fermented in old puncheon and amphora. Aged in stainless steel

Certified Organic

Sauvignon Blanc, Pinot Gris, Gewurztraminer & Riesling

About the Winery/Winemaker

This collaboration project brings together Alex Craighead and Kazuomi Fujimaki of Japan - an idea that came about through conversations around diXerences in taste, style, and what we each love in wine. The idea was to be fun to create something that genuinely reflected both sides: Alex's style of farming and winemaking, alongside Kazuomi's unique palate, deep understanding of pairing, and years of experience as a service man and sommelier. The wines are made mostly from fruit grown at the Kindeli home vineyard, with additional parcels from lease blocks and a small portion of carefully selected bought fruit when needed. The aim from the beginning was to make something delicious, savoury, and full of umami, basically wines that drink with the ease and pleasure of a really good glass-pour, while also showing that naturally made wine can be stable, expressive, and happily stay open for a few days. It's a meeting of places, palates, and personalities - playful, thoughtful wines made to be enjoyed rather than overthought.