

Brood Fermentation

Nelson, New Zealand

Winemaker: Jim Brown & Lauren Yap

Region: Nelson, New Zealand

Location: Nelson, New Zealand

Appellation: Nelson, New Zealand



Organic vineyards across Nelson

Skin-contact Gewurz and whole-bunch pressed Sauvignon Blanc make the foundation, followed by incremental blending and co-



fermenting of small portions of every varietal we process during the vintage: carbonic and skin contact Pinot noir, Pinot gris, Chardonnay and Riesling.



Practicing Organic



Gewurtztraminer, Sauv Blanc, Pinot Gris, Pinot Noir, Chardonnay, & Riesling



About the Winery/Winemaker

Jim Brown and Lauren Yap started Brood Fermentation after singular journeys in the world of fermentation. Lauren came up in the world of hops, then worked a harvest with our good friends Fossil + Fawn. Jim had natural wine open the door that led to studying Viticulture and Winemaking at NMIT. Both thought they might spend their days working for folks they loved, until they met each other and Brood Fermentation came into being. Lauren is heading up the winemaking/brewing piece of the venture, while Jim is focused on vineyard management, while Brood is still in its early days its safe to say that the future of NZ looks exciting in the hands of Brood Fermentation.