

# The Real Review

## Deep Down doing things naturally

OCT 14, 2019 BY BOB CAMPBELL MW IN WINERY SPOTLIGHTS



Peter Lorimer (left) and Clive Dougall of Deep Down Wines (Photo: [Bob Campbell MW](#))

Deep Down is a brand-new wine brand that founders Clive Dougall and Peter Lorimer describe as “a collaboration of art and conscience”. “Art” stems from a desire to make great wine while “conscience” reflects their “mutual love of organics, complex and balanced low-intervention wines.”

Clive Dougall was winemaker and viticulturist at **Seresin Estate** for 12 years while Peter Lorimer promoted boutique New Zealand brands around the globe with his company the New Zealand Wine Portfolio.

The partners mortgaged their houses and chose three organic Marlborough vineyard owners to sell them some grapes from the 2019 vintage. They plan to establish their own vineyards but initially buying grapes allows them to “change and scale” as they clamber up a steep learning curve, the gradient of which has been flattened by their existing depth of experience at growing, making and marketing wine.

When I spoke to the partners, they had been promoting their wines to Auckland restaurateurs and wine retailers and were clearly excited by the positive reception they’d received.

“The three wines were enthusiastically received by quite a range of restaurants from Harbourside to hipster,” Dougall said with a grin.

The **Deep Down Arneis 2019** is certified organic, wild ferment, single vineyard. From a “super-stony vineyard that likes a bit of heat” which it got in the 2019 vintage. A total of 1.2 tonnes of grapes were fermented in stainless steel barrels, puncheons and a small tank. The wine reflects the ripe/less ripe character which was clearly evident in the half pink, half green bunches. Citrus, orange, lime and green apple flavours with a saline-mineral character. Assertive acidity has the sudden impact of wasabi but fades quickly. A fascinating wine, very different but quite exciting. (NZD \$35)

**Deep Down’s Sauvignon Blanc 2019** is also certified organic, wild ferment, single vineyard and vegan-friendly. Around 35% was fermented in old puncheons. Malolactic fermentation in barrel with lees stirring. Winemaker, Clive Dougall, wanted to “turn the volume down.” Quite a pleasing texture with floral, elderflower and citrus flavours supported by a backbone of slightly hard acidity and noticeable phenolics. (NZD \$24.99)

Finally, the **Deep Down Pinot Noir 2019** is an organic, wild ferment, sulphur-free and vegan-friendly wine. Very appealing pinot noir with bright, high-energy and pure cherry, floral and fresh herb flavours without being obviously green. A tantalisingly accessible and deliciously drinkable wine with refreshing acidity. This is the best natural wine I’ve yet tasted. Can be enjoyed slightly chilled. (NZD \$40)

Deep Down is a welcome addition to the contemporary New Zealand wine scene.