

## TASTING NOTES

### *La Petite Mort 'Ballanolo' 2017*

*Nebbiolo*

This wine has been very carefully made with as little air exposure as possible resulting in its reductive smell. With vigorous decanting to blow away the reductive funk, one is rewarded with subtle, complex aromas & flavours which continue to change in the glass with time & patience. Juicy red cherry & raspberry flavours, subtle, nutty tobacco-oak elements with a clean acid finish.

## TECHNICAL NOTES

### **Vineyard:**

Grapes Sourced from a single vineyard in the Granite Belt GI.

The Henderson vineyard is situated on a west-facing slope & is known for its slow ripening. The soil is composed of decomposed, free-draining granite. The vines are planted in rows running east to west so one side of the vines get the morning sun & the other side the afternoon sun. The vines are grown on a Vertical Shoot Positioned trellis. Because of how this vineyard is planted, where the grapes ripen as slowly as possible, these grapes can develop a multitude of complex, subtle flavours & aromas.

### **Vintage:**

Long, cool vintage leading to particularly late harvest of this slow ripening variety.

### **Wine Making:**

Grapes received on 11 APR @ Bé 12.2 / pH 3.35

De-stemmed and crushed into tank.

Ferment started wild but was inoculated after 3 days to reduce aldehyde production. Completed in 9 days.

Pressed off into 6-year-old European oak hogsheads for malo and maturation.

Copper was trailed to fine for reductive aromas but the result was "too clean" so the wine was left unfiltered.

Bottled unfiltered & unfiltered under CO<sub>2</sub>+N<sub>2</sub> with cork.

### **Chemistry:**

**Alc:** 12.4% v/v **Sugar:** 0.0 g/l

**pH:** 3.51 **Acid:** 7.2 g/l

**Free SO<sub>2</sub>:** 35 ppm

