

## TASTING NOTES

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### *La Petite Mort Qvevri Gentil (GQ) 2018*

*64% Muscat, 36% Gewürztraminer*

Despite the floral nature of these two Alsatian varieties, they complement and contrast each other brilliantly. The white blossom and “grapey” aromas of the Muscat provide a base line and the rose and lychee of the Gewürz sit on top to create exotic layers of fruit, spice and flowers. But this is not a sweet wine, and the dryness of the palate with the tannin from the skin contact reigns in the sweet-seeming aromas and tightens up the oily-glycerol tendencies of the Gewürz.

## TECHNICAL NOTES

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### **Vineyard:**

Muscat grapes were sourced from a vineyard in Ballandean. The Gewürztraminer was sourced via a collaboration with Topper’s Mountain on the New England Tablelands. The vineyard soils are predominantly sandy decomposed granite and the vines are Vertical Shoot Positioned on trellis.

### **Vintage:**

Grapes sourced from grower vineyards in the Granite Belt GI. Stable conditions through ripening, with characteristic warm days and cool nights. Generally, a good quality, albeit low yielding, vintage across the region.

### **Wine Making:**

Muscat was received on February 5th at a Baumé of 12.1 and a pH of 3.61. Gewürz arrived February 20th at 12.3 Bé and pH of 3.79.

Parcels were processed and fermented separately but according to the same method:

Handpicked fruit was destemmed and crushed directly to qvevri. Ferment started wild and was later inoculated with “aromatic” yeast strains. Both ferments proceeded to dry in just over a week and were sulphured to prevent malo.

The wines remained on skins in qvevri until they were pressed together after an aggregate 54 days on skins in qvevri.

Bottled unfiltered & unfinned under CO<sub>2</sub>+N<sub>2</sub> with DIAM5.

### **Chemistry:**

**Alc:** 12.8% v/v **Sugar:** 0.1g/l

**pH:** 3.54 **Acid:** 5.16g/l

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

