

TASTING NOTES

La Petite Mort Barrel Fermented Marsanne 2016

This is a medium-bodied wine with subtle oak influences. Surprisingly this aromatic & apparently fruity wine, finishes dry. Floral elements are mingled with honey & white stone-fruit aromas. Being full flavoured, this wine is a great accompaniment with richer foods & bolder flavours. Some would say it is a good alternative to a subtle, barrel-fermented Chardonnay.

TECHNICAL NOTES

Vineyard:

The Bent Road Vineyard is a north-facing slope with the vines grown on vertical shoot positioned trellises running from east to west. This allows the vines to take full advantage of the ripening sun. The vineyard soils are coarse free-draining, decomposed granite over a deep, hard layer of clay. Grapes are grown organically.

Vintage:

Grapes sourced from estate vineyards & growers.

Warm, stable conditions through ripening until harvest.

Wine Making:

Grapes received on 19 FEB @ Bé 13.2 / pH 3.4

De-stemmed, crushed, pressed & clarified into old French puncheons.

Wild ferment started slowly as juice warmed post-cold-settling. Once juice was at 15° it was inoculated for a cleaner palate. Fermentation temperature was kept low & completed after 30 days.

Wine proceeded though partial malo before sulphur was added to arrest the conversion.

Bottled under CO₂+N₂ with ProCork Gold.

Chemistry:

Alc: 12.6% v/v **Sugar:** 1.0 g/l

pH: 3.35 **Acid:** 4.8 g/l

Free SO₂: 25 ppm

