

# TASTING NOTES

## *La Petite Mort 'The Monte' 2017* Montepulciano

Due to the particularly warm macro-climate of this vineyard, these characteristically late-maturing grapes conversely ripen earlier than expected. A full body & flavours of dark red fruits are complemented with subtle oak influences but finish with a refreshing acid lift, typical of Italian wines. This wine is a great accompaniment with rich meat meals & hearty flavours.

# TECHNICAL NOTES

## Vineyard:

The Searle vineyard is on an east-facing slope, along the banks of the Severn River. The soil is composed of a mixture of sandy decomposed granite & alluvial soil deposited by the river. It is next door to a small sheep paddock & in the non-grape growing season, sheep can graze freely amongst the vines.



## Vintage:

Grapes Sourced from a single vineyard in the Granite Belt GI. First viable crop from this experimental planting.

Warm, stable conditions early on & this variety benefitted from the late heat – managing to reach a higher than expected Beaumé.

## Wine Making:

Grapes received on 23 FEB @ Bé 14.1 / pH 3.48

De-stemmed into open fermenters & trodden by foot! (By Sommelier team from Brisbane's Black Bird Bar & Grill)

Ferment started wild & later inoculated with NT116 "standard" yeast after 24 hours for experimental control & clarity of results.

Fermentation for 9 days before pressing into 5-year-old French oak for malo & maturation.

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

## Chemistry:

**Alc:** 14.4% v/v **Sugar:** 0.7 g/l

**pH:** 3.69 **Acid:** 7.8 g/l

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

