

TASTING NOTES

La Petite Mort Rosé 2017

Pinot Noir 81%, Sangiovese 19%

Extended pre-ferment maceration on skins not only resulted in a deeper colour but also a more flavoursome & fuller-bodied rosé. This wine is often referred to as a “baby red” with more subtle elements of tannins – a rosé on steroids, best served cold. This versatile wine has a plush mid-palate with flavours of strawberries & cherries and can either be enjoyed on its own or matched with many different foods.

TECHNICAL NOTES

Vineyard:

This Pinot Noir is a Champagne clone & is sourced from the Searle Hill Vineyard at an altitude of 800m overlooking the Severn River in Ballandean, Granite Belt. The high, east-facing vineyard takes full advantage of the morning sun & allows

the grapes to ripen quite early in the season! The soil is composed of sandy, decomposed granite which is very free-draining. The vines are grown using Vertical Shoot Positioned trellising.

Vintage:

Sangiovese from the South Burnett GI, Pinot Noir from growers in the Granite Belt GI. Warm, stable conditions through ripening until Sangiovese harvest. Pinot Noir ripening delayed by heat resulting in low Beaumés & light colour – hence the addition of Sangiovese.

Wine Making:

Grapes received in parcels from 6 FEB to 3 MAR @ Bé from 12.4 – 13.0

De-stemmed, crushed, & macerated for 10 to 18 hours before pressing & clarification.

Ferments took between 8 - 20 days & then sulphured to prevent malo & combined in tank.

Lightly sparged with CO₂ and bottled under CO₂+N₂ with DIAM5.

Chemistry:

Alc: 12.9% v/v **Sugar:** 7.5 g/l

pH: 3.41 **Acid:** 8.7 g/l

Free SO₂: 36 ppm

