

TASTING NOTES

La Petite Mort Amphora SV 2017

Shiraz 97.5%, Viognier 2.5%

This cool-climate blend is more reminiscent of French Syrah, medium bodied and savoury, highlighting the typical peppery qualities of Granite Belt Shiraz. Made without oak maturation, 100% of the tannin structure is grape derived. The prolonged post-ferment maceration results in a full mid-palate of long-chained tannins that are smooth and supple. Flavours and aromas of dark fruits and berries – unhindered by influence of oak.

TECHNICAL NOTES

Vineyard:

Grapes were sourced from two estate vineyards in the Granite Belt; the north sloping church block & the west facing Mary's block at an average altitude of approximately 800m. The soils are composed of a mix of gravelly & sandy decomposed granite & the vines were grown on Vertical Shoot Positioned trellising.

Vintage:

Estate grown fruit, Granite Belt GI.

Warm, stable conditions early on. Extreme heat delayed Viognier ripening & accelerated Shiraz, so varieties could be co-harvested.

Wine Making:

Grapes received 26-7 MAR @ Bé 11.9 / pH 3.67

De-stemmed & crushed into amphorae & tank.

Ferment started wild, was later inoculated to avoid stalling. Completed in 9 days.

Combined into tank to undergo malo & extended maceration.

Pressed off skins after 135 days.

Bottled unfinned and unfiltered under CO₂+N₂ with DIAM5.

Chemistry:

Alc: 12.8% v/v **Sugar:** 0.0 g/l

pH: 3.78 **Acid:** 5.9 g/l

Free SO₂: 30 ppm

