

TASTING NOTES

La Petite Mort Amphora Saperavi 2017

This deeply coloured wine is full-bodied & jammy with some peppery savoury elements. Although tannic, the wine is smooth & is best accompanied with rich dark meat dishes. This wine is made partially in clay amphorae, as close to the authentic, traditional method as possible to represent what a truly Georgian Saperavi is supposed to look like.

TECHNICAL NOTES

Vineyard:

Grapes were sourced from the Moffatdale area of the South Burnett. The vineyard is at an altitude of about 350m & is on a warm plain with similar conditions to the Hunter Valley in NSW. The soils are composed of deep, sandy loam & the vines are also grown on Vertical Shoot Positioned trellising. Indigenous to the former Soviet Republic of Georgia and the main grape variety grown there, Saperavi was among the first grape varieties used by humankind to make wine over 8000 years ago.

Vintage:

Warm, stable conditions through ripening until harvest. (Saperavi was harvested before the extreme heat)

Wine Making:

Grapes received on 28 JAN @ Bé 12.6 / pH 3.54

De-stemmed & crushed into amphora & tank.

Wild ferment - amphora completed in 9 days, tank took 17 days.

Tank & amphora combined into tank to undergo malo & extended maceration.

Pressed off skins after 193 days.

Bottled unfiltered & unfinned under CO₂+N₂ with DIAM5 cork.

Chemistry:

Alc: 13.4% v/v **Sugar:** 0.2 g/l

pH: 3.9 **Acid:** 5.8 g/l

Free SO₂: 17 ppm

