

LA PETITE MORT

TASTING NOTES

La Petite Mort Amphora VMR 2017

Viognier 81%, Marsanne 14%, Roussanne 5%

Obvious varietal characters typical of French Rhône Valley whites – apricots & slippery glycerol – are overlaid with a complex, structural mid-palate resulting in an excellent and versatile food wine. Skin contact whites are not only a great alternative to red wine but the VMR's pepper & spice are an ideal complement to Asian flavours.

TECHNICAL NOTES

Vineyard:

Grapes are sourced from four different vineyards in the Granite Belt GI, all grown in the Ballandean area except for Marsanne which was sourced from a drier region, west of the town of Stanthorpe. The soils are sandy, decomposed granite & the vines are also trained to Vertical Shoot Positioned trellising.

Vintage:

Grapes sourced from estate and grower vineyards mainly in the Granite Belt GI. Warm, stable conditions through ripening. Extreme heat delayed ripening – particularly viognier – resulting in low Beaumés at phenolic ripeness.

Wine Making:

Grapes received in parcels between 28 JAN – 24 MAR @ Bé's from 12.5 – 14.0 (Interestingly, lower Beaumés came in after the heat while the 14Bé was harvested from a warmer site pre-heatwave.) pH's from 3.71 – 3.85

De-stemmed & crushed into amphorae & tank.

All ferments started wild, some were later inoculated to eliminate spoilage microbes resulting from disease pressure in the vineyards.

All tanks and amphorae were sulphured post-ferment to prevent malo and combined into tank for extended maceration. Pressed off skins after an aggregate of 67 days.

Bottled unfiltered & unfinned with CO₂+N₂ with DIAM5.

Chemistry:

Alc: 12.7% v/v **Sugar:** 0.2 g/l

pH: 3.63 **Acid:** 6.9 g/l

Free SO₂: 30 ppm

