

LIGHTFOOT

Darkfoot

The Wine

The Lightfoot take on Mistelle. Early picked grapes, pressed, fortified then aged in the cellar for a decade.

Winemaking

Made in the style of a 'Mistelle', that is, a fortified wine made from unfermented grape juice. The Juice for the Darkfoot is sourced from the chardonnay component of our sparkling wine production. We use the pressings fraction of the juice from the press, and cold settle is over night to remove the coarsest of the lees. The clear juice is then run to barrels and fortified with Premium Spirit to approximately 21% alcohol.

The barrels are stored in the cellar for 10 years.

The final wine is subsequently blended using a 'Solera' system. That is, the wine for bottling is drawn from the oldest barrels, which are each in turn topped up with barrels from each's immediately prior vintage. This allows constant blending of vintages, creating an increasingly complex and aged wine.

Vineyard

Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate.

Soil

The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic Terra Rosa over Limestone which is highly unusual in Gippsland.

Grape

Chardonnay

Alcohol

21.5% Alc/Vol

Vegan

Vegan friendly

