

La Petit Mort

Gentil Qvevri



Vineyard Sites: The gewürztraminer is from a single vineyard in New England Australia (northern New South Wales); the muscat is sourced from several vineyards in the Granite Belt GI, as well as Heathcote, Central Victoria.

Vineyard notes: The estate vineyard is 3 hectares at 770 meters in elevation in the Granite Belt GI of Queensland, composed of decomposed granite, sandy loam, and clay on a bedrock of granite. The main block is north facing and sloping with VSP trellised vines running east to west to take advantage of maximum sun exposure throughout the day. LPM does not use agrochemicals as a matter of course. They pay a premium with growers they work with to ensure this methodology is followed for the fruit they purchase. They are active in these non-estate sites: visiting frequently and picking themselves.

Winemaking: Hand-picked and wild fermented. The two grapes are co-fermented in clay qvevri (ranging from 450 to 600 liters in size) and spend 151 days on skins aging underground. Having the qvevri buried naturally regulates temperature and the shape of the qvevri aids in uniform skin (and lees) contact and natural wine clarity. Unfined, unfiltered, with only a small amount of sulfur added at bottling.

Grape varieties : 50% Gewürztraminer, 50% Muscat of Alexandria

Altitude : 770m ASL

Exposure : East to West

Soil : Decomposed granite, sandy loam, and clay on a bedrock of granite

Alcohol : 11.2%

Tasting notes :

A unique, expressive, and varietally-correct take on orange wine. The aromatics are floral and herbal (orange blossom, lemon myrtle, and citra hops) with more tart than tropical fruits. The palate is flush with mandarin orange, lemon aspen (a floral citrus native to Queensland), rose petal, and a crushed-rock minerality. Bright, lean, and dry, with robust expression of flavor.

Press Notes

Wine Enthusiast

2020

93 points



Sustainable

